2010 Issue No. 4 | COOKING * ENTERTAINING * DECORATING

nesting newbies® magazine

For a home tweet home

nesting newbies® magazine | 2010 Issue No. 4

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CHIRP!

We make every attempt to link readers directly to the products mentioned in an article. If a link ceases to work, it means that the product is no longer available. : (

editor's letter

Nesting newbies is still quite young, and every phase is a new adventure. You can see from our picture that we are enjoying the enthusiasm and happiness that comes from the creative, collaborative process—despite our long, hard hours, and days, and weeks (yes, you can read months here, too!). As each issue hits the cyber stands, Lea and I are so proud…and tired :) But most of all, we are in awe of the talented professionals who are a part of Nesting Newbies' family of contributors. Photographers, bloggers, designers, writers, stylists, and readers…we love you all! And we hope you, our readers, will find much that you love in this issue, too!

Have you heard the term "Generation G"? The G stands for generous, and it describes a new generation of consumers who value generosity as a societal and business mindset. According to Trendwatching.com, "G-ers" want to be part of a culture of individuals who share, give, engage, create, and collaborate…and it describes how we see our Nesting Newbies community. Our story on Adopt-A-Room reflects this trend, and we are excited to present the talent and altruism reflected in the Los Angeles designers who took on the Upward Bound project. We admire such philanthropic efforts.

We love our glossies, too, and cannot wait to run to the newsstand each month to purchase a huge pile of magazines! We're not out to replace print…just use innovation and technology to bring you a new type of magazine experience. May we all prosper.

Enjoy!

Jodi

Jodi Murphy
editor-in-chief

CHIRP!

Get a glimpse at more behind-the-scenes fun at nestingnewbies.com

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Producer: James Burkart (Burkart Video Productions), Production Assistant: Amy Burkart

SPECIAL COVER CALLOUTS...to Rio Costantini for photography and incredible attention to detail, Lisa Duri Costantini for Photoshop wizardry, Vanesssa Rockey (hairbyness.com) for fab hair and makeup, and Bill McIntosh.

SPECIAL THANKS...to Thomas Fogarty Winery & Vineyards for the use of their estate and the wine! Shout outs to Ellie Platis, Carmen Lucas, Jeannie Fraise and Ally Bruch of Lotus Bleu, Amy Burke Designs, and La Tavola Fine Linen Table Rental.

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On Special Assignment Photography Contributors

Rio Costantini —Rio Costantini Photography

Covers, Midsummer Mediterranean, Baklapops

"It was a pleasure to work with Lea directly on the photo shoots. She is a multi-talented inspiration: she comes up with recipes, makes the dishes come to life, styles the food and all the props for the camera, and designs the layouts in the magazine. What can't she do? And getting to taste the food at the very end of the job is icing on the cake!"

Jack Hutcheson —Jack Hutcheson Photography

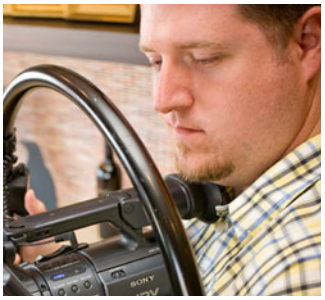
Foodie Peeps: Tyler Florence

Jack Hutcheson makes everyone on a shoot feel comfortable and at ease, and he gets the most out of his "models." You visually see Tyler and Lea's personalities stand out in his photographs. Jack also truly captured Tyler Florence's vision of a kitchen retail shop.

Margot Hartford —Margot Hartford Photography

Art Lover's Loft

"Walking into Sabrina Buell's loft was part Museum of Modern Art and part fun house. I knew we were in for a great ride. Her collection of whimsical sculptures and unique prints and drawings makes the space come alive. It was a pleasure to photograph. She shares that you can be a serious collector of art and still maintain a sense of humor."



James Burkart —Burkart Studios

Video Bites, Baklapops

"It's been fun to produce the video bites that are embedded into *Nesting Newbies Magazine*. In this issue, we've expanded to include a behind-the-scenes look at the Midsummer Mediterranean dinner, a tutorial on making Lea's BaklaPops, and insights from Jeannie Fraise about her Casbah Cool table."

Margeaux Bestard —Photographer Margeaux Bestard

Celebrity Coops: Marisol Nichols

"It has been wonderful to be so warmly welcomed into *Nesting Newbies* this month. Being a part of the new Celebrity Coops gives me a chance to see how young, hip Hollywood stars dress their homes and take their rest. I look forward to exploring the diverse nests of more Angelenos. For this issue, Marisol was gracious and kind, and she took pride in discussing her family and that she can't wait for a break from her new show to entertain at home again."

Natalie Wi —Allure West Studios

Casbah Cool, Rustic Wonderland, Urban Organic, Hot Spot

"Literally, I felt on top of the world while working on the set of the Casbah shoot, and enjoyed a rush from the challenge of the photography for this event. We were photographing products one minute, the Casbah table next, and then capturing 13 amazingly inspirational bloggers interacting, too. If you can envision neurons exploding like fireworks, you can visualize the electricity around all of us creative-types coming together for one, unified masterpiece."

cooking: newbie style

Midsum MEDIT

Photography by Rio Costantini
Video by James Burkart

CHEF LEA MCINTOSH
INTRODUCES A FUSION-FEAST
INSPIRED BY AN OLD WORLD REGION.

mer TERRANEAN GRILL

The bluest of blue skies with wisps of white clouds. Bright, sunny days and crisp, cool evening breezes. Mid-to-late summer is a glorious time of year—a time to enjoy a few lazy days of relaxing and unwinding before the hustle and bustle of the fall.

MEDITERRANEAN GRILL *familystyle*

Spiced Saffron Honey Butter

Creamy Lemon
Champagne Vinaigrette

Pomegranate Ginger Nectar
Pork Tenderloin Kebabs

Mirabella-Style
Chicken Kebabs

Kalamata-Citron-Rosemary
Delmonico Beef Kebabs

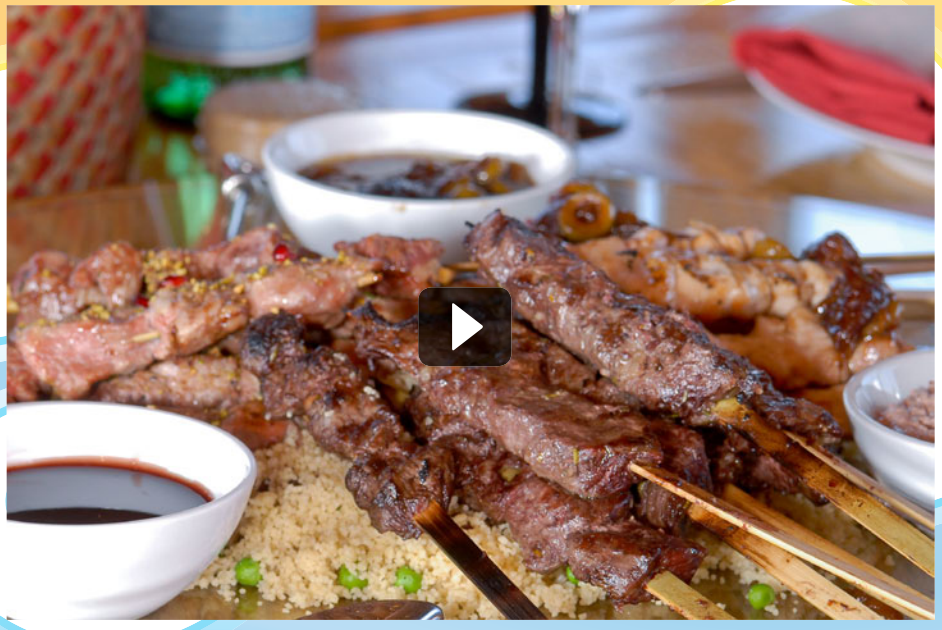
Cinnamon-Scented Couscous Pilaf

Chopped Asparagus
& Peppadew Salad

With midsummer in mind, Chef Lea McIntosh imagined a grilled dinner inspired by Mediterranean cuisines—a fusion-feast with flavors common to many countries in this Old World region. "You'll find influences from Spain, Greece, Morocco, Africa, and Turkey in these recipes," Lea explains. "To me, it is so interesting—and tasty—to mix dishes and blend culinary flavors from many cultures."

To prove her point, Chef Lea took her recipes out of the test kitchen and put them to a real test: a Midsummer Mediterranean dinner party for a group of bloggers! Take a look, and feel the happy buzz she and her culinary team created that evening. You can create a similar celebratory experience for your friends and family…read on!

CHEF LEA MCINTOSH PREPARES -MIDSUMMER MEDITERRANEAN GRILL- AT THOMAS FOGARTY ESTATE



Spiced Saffron Honey Butter

Yield: **1 ½ cups** Level:

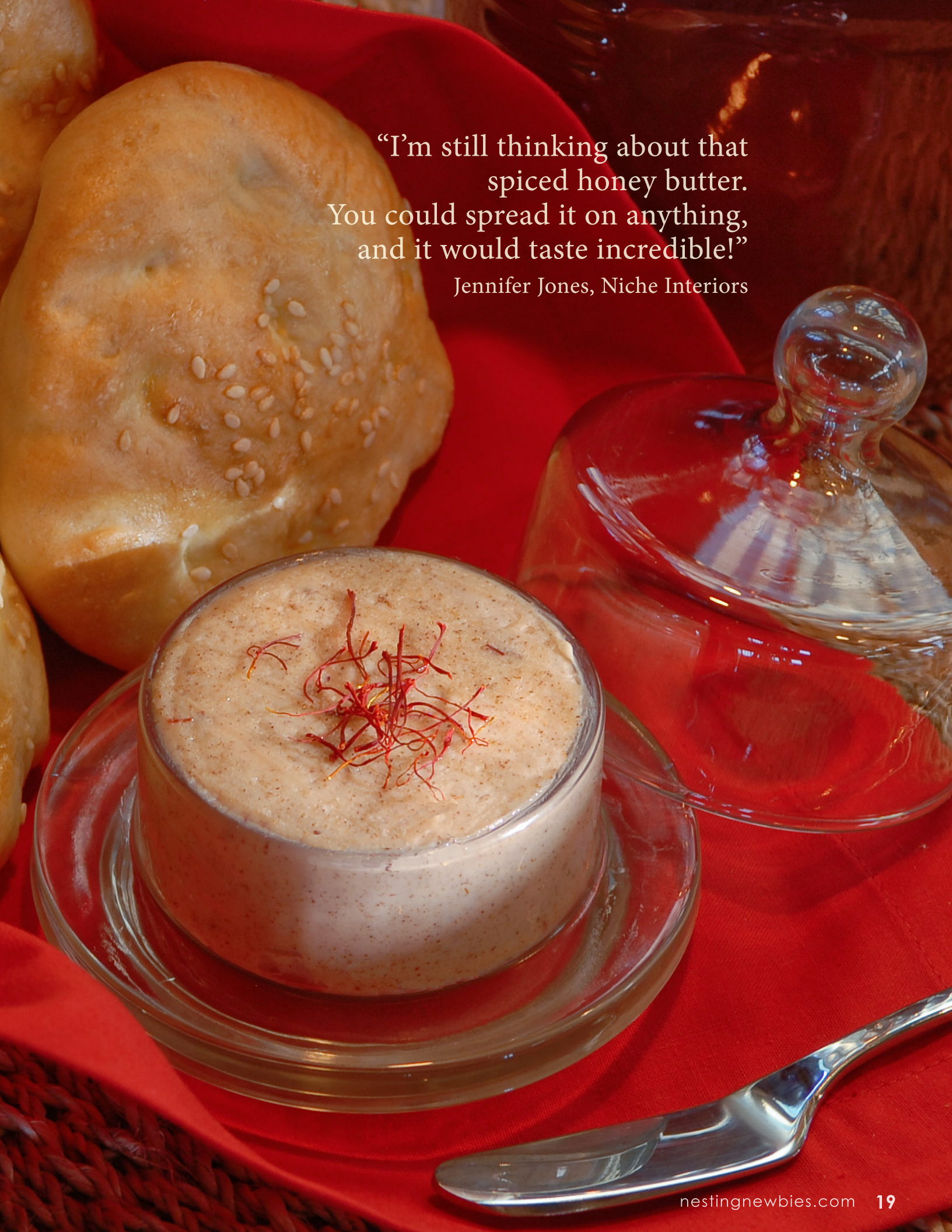
- **1½ teaspoons cumin**
- **1½ teaspoons cinnamon**
- **¾ teaspoon saffron**
- **½ cup honey**
- **½ pound (2 sticks) salted butter, room temperature**

1. In a medium sauce pan over medium high heat, combine cumin, cinnamon, and saffron; while constantly stirring, lightly toast spices for about 30 seconds or until fragrant.

2. Add honey to toasted spice mixture and cook on medium-high heat for 1 minute, constantly stirring. Remove saucepan from heat and cool honey-spice mixture to room temperature.

3. In a large bowl using a standing or handheld electric mixer, beat butter until smooth. Add cooled honey mixture to butter and beat until thoroughly combined and whipped. Serve at room temperature.

"Warm Turkish Pide bread was our starter, and I knew that this first taste would set the expectation for what was to come next on the menu. After pondering many different butter variations, I had an ah-ha! moment...honey, cinnamon, saffron, and cumin! This combination will keep your guests guessing and wondering why it tastes so good."


"I'm still thinking about that
spiced honey butter.
You could spread it on anything,
and it would taste incredible!"
Jennifer Jones, Niche Interiors

Creamy Lemon Champagne Vinaigrette

Yield: **1 ½ cups** Level:

2	tablespoons shallot, minced
¼	cup champagne vinegar
2	tablespoons sugar
1	tablespoon lemon zest
1	tablespoon lemon juice, fresh-squeezed
1	cup heavy whipping cream
1	teaspoon salt
	fresh ground pepper to taste

1. In a small bowl, whisk together shallot, champagne vinegar, sugar, lemon zest, lemon juice, salt, and pepper in a bowl.

2. Immediately before serving, add the heavy whipping cream and lightly whisk, avoid over frothing the mixture.

Note: This dressing is particularly delicious served over butter lettuce.

"I was inspired by fond memories of a salad I ate on a first 'fancy seafood restaurant' date with my boyfriend—now husband—Bill when I was just 18. From the very first taste, I was in heaven. Little did I know then that it had a lot to do with the cream and how it perfectly coated the lettuce leaves. I added a twist to it by including a zesty lemon flavor."

"I loved the lemon champagne dressing. It was so creamy and yet so light."

—Kathryn Hill, Apartment Therapy | The Kitchn

"I wanted to create a glaze
using pomegranate molasses,
a Middle Eastern bottled condiment. Pomegranate juice is so readily
available these days, I decided to create my own version and
infuse it with ginger, lemon, and clove. This is a perfect sweet
glaze for pork—kebabs or tenderloin roast."

Pomegranate Ginger Nectar Pork Tenderloin Kebabs

Serves: 4 to 6 Level:

- **2 cups pomegranate juice**
- **1 cup light brown sugar, packed**
- **2 tablespoons lemon juice, fresh-squeezed**
- **2 tablespoons fresh ginger root, peeled and finely grated**
- **⅛ teaspoon ground cloves**
- **2 pounds pork tenderloin, fat trimmed, cut into 1 to 1½-inch cubes**
- **¼ cup pure olive oil**
- **salt to taste**
- **fresh ground pepper to taste**
- **wooden or metal grill skewers**

1. In a medium saucepan, add pomegranate juice, brown sugar, lemon juice, ginger root, and cloves; bring to a rapid simmer over medium-high heat and reduce by about ½, approximately 20 to 25 minutes.

2. If using wooden skewers, soak in water for at least 15 minutes before using and preheat grill to medium-high heat.

3. Evenly divide and thread pork cubes onto skewers. Season with oil, salt, and pepper to taste.

4. Grill pork skewers, turning until cooked through and edges are charred, approximately 10 to 15 minutes. During last 5 minutes of grilling, brush kebabs with some of the warm pomegranate nectar. Remove from grill, immediately brush with more of the glaze, and serve.

Note: As the pomegranate-ginger nectar cools, it will become thick and honey-like. This nectar would make a great base for a pomegranate BBQ sauce or pomegranate vinaigrette. Give it a try!

"I love sweet-salty combinatio
and REALLY love

pimento-stuffed green olives—the salty…with brown sugar and dried prunes—the sweet. When I serve this for dinner, it's always a hit, and guests always ask for my recipe."

Mirabella-Style Chicken Kebabs

Serves: 4 to 6 Level:

- **2 cups pimento-stuffed olives, sliced**
- **1 cup dry white wine**
- **1 cup prunes, quartered**
- **½ cup red wine vinegar**
- **⅓ cup dark brown sugar, packed**
- **¼ cup pure olive oil**
- **2 cloves garlic, minced**
- **2 pounds boneless, skinless chicken breast meat, cut into 1 to 1½-inch cubes**
- **salt to taste**
- **fresh ground pepper to taste**
- **wooden or metal grill skewers**

---

1. In a medium shallow dish, combine the olives, wine, prunes, vinegar, brown sugar, olive oil, and garlic; stir to combine. Add chicken cubes and marinate for **½** hour.

2. If using wood skewers, soak in water for at least 15 minutes before using and preheat grill to medium-high heat.

3. Remove chicken cubes, reserving marinade in a medium saucepan. Evenly divide and thread chicken cubes onto skewers. Season with salt and pepper to taste.

4. Grill chicken skewers, turning, until cooked through and edges are charred, approximately 10 to 15 minutes.

5. Meanwhile, over medium-high heat, bring the reserved marinade mixture to a heavy simmer; cook until sauce thickens, about 15 minutes. Serve sauce over grilled kebabs.

Note: Have extra queen-sized olives? While skewering, alternate pimento-stuffed olives with chicken cubes for an alternative presntation.

Cuvée Alexandre
Apalta Vineyard
Cabernet Sauvignon
Colchagua Valley
2006

Kalamata-Citron-Rosemary Delmonico Beef Kebabs

Serves: 4 to 6 Level:

- 1 cup (2 sticks) salted butter, room temperature
- 1 cup kalamata olives, chopped
- 1 tablespoon orange-flavored liqueur (recommended: Grand Marnier)
- 2 teaspoons fresh rosemary, minced
- 1 teaspoon sweet tangerine zest (substitute: orange or clementine zest)
- 1 teaspoon sugar
- 1 clove fresh garlic
- 2 pounds boneless rib-eye steaks fat trimmed, cut into 1 to 1½-inch cubes
- ¼ cup pure olive oil
- salt to taste

1. Combine butter, olives, liqueur, rosemary, zest, sugar, and garlic into the bowl of a food processor with fitted blade and process until well combined. Season with salt and pepper to taste. Transfer to a small bowl, cover and refrigerate until ready to use.

2. If using wood skewers, soak in water for at least 15 minutes before using; preheat grill to medium-high heat.

3. Evenly divide and thread beef cubes onto skewers. Season with oil, salt, and pepper to taste.

4. Grill beef skewers, turning, cooking until medium-rare and lightly charred, approximately 8 to 12 minutes. After grilling, spread 1 tablespoon of seasoned butter on each skewer and serve.

Note: Alternatively, if a food processor is not available, in a small mixing bowl thouroughly combine finely minced olives, liqueur, minced rosemary, zest, sugar, and minced garlic. In an airtight container, seasoned butter can be stored in the freezer for up to 1 month. Try it on grilled chicken or fish, too.

Cinnamon-Scented Couscous Pilaf

Serves: 4 Level:

- ¼ cup shallots, diced
- 1 tablespoon pure olive oil
- 2 tablespoons dried currants
- ¼ teaspoon cinnamon
- 1 cup chicken broth
- 1 cup instant couscous
- ½ teaspoon salt
- fresh ground pepper to taste

---

1. In a medium-size saucepan over medium heat, sauté the shallots in olive oil until softened, about 2 minutes. Add currants, cinnamon, chicken broth, and salt; bring to a boil.

2. Add couscous, cover saucepan, and remove from heat. Let stand for 10 to 12 minutes or until grains are tender.

3. Uncover, lightly fluff and break up grains with a fork; serve warm.

"All my
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Chopped Asparagus & Peppadew Salad

Serves: 4 to 6 Level:

1	pound asparagus
½	cup Peppadew Sweet Piquanté™ Peppers, cut into quarters, juice reserved
2	tablespoons Peppadew pepper juice
¼	cup canola oil or pure olive oil
1	tablespoon shallots, minced
1½	teaspoons Dijon mustard
1½	teaspoons honey
½	teaspoon salt
¼	cup feta cheese, diced (or shaved)
¼	cup pine nuts, toasted
	fresh ground pepper to taste

1. Fill a large stock pot with water and bring to a boil.

2. Meanwhile, prepare an ice bath by combining about 4 cups of ice and 1 cup of water in a large bowl.

3. Rinse asparagus spears and trim about 1-inch from the ends, discarding tough ends. Cut the asparagus spears on the diagonal into approximately 1 to 2-inch lengths.

4. Place a colander in or near the sink. Blanch the asparagus in the boiling water for about 30 to 60 seconds, moving quickly, drain and plunge asparagus into the ice bath to stop the cooking and to preserve its bright green color. The asparagus should be completely submerged. Add additional ice or water, if needed. Once asparagus is thouroughly chilled, drain and set-aside.

5. In a medium bowl whisk together shallots, Peppadew juice, mustard, honey, oil, salt and fresh ground pepper. Add the asparagus and Peppadew peppers and toss until coated. Garnish with feta cheese and pine nuts before serving.

cooking: sweet treats

BaklaPops

GOING NUTS OVER

Lea's new spin on a favorite phyllo pastry!

It's unanimous...

WE HAVE DUBBED
CHEF LEA MCINTOSH
WITH THE TITLE

"Sultana" of sweets

for her clever invention of BaklaPops—crunchy, nutty, cinnamony, sugary bites of heaven. Pure culinary treasure!

Traditional baklava is a Middle Eastern nut-filled phyllo-dough pastry, made in sheets that are cut and served brownie-style. "I think that people want to enjoy pastries and desserts without overdoing it," says Lea. "BaklaPops are perfect one-bite indulgences! And what doesn't look cute on a stick?" Serve them for dessert at your next dinner party, wrap them up individually in cellophane and a bow as a perfect party favor, or bring them with you as your contribution to a potluck. They're a make-ahead convenience, too, as these treats store well at room temperature for several days.

Photography by Rio Costantini (BaklaPops) and James Burkart (Photo Steps/Headshot)

BAKLAPOPS

Makes: 45 to 48 pops Level:

FILLING

2 cups walnuts
½ cup granulated sugar
½ teaspoon cinnamon

DOUGH

1 pound Kataifi dough
(thawed according to package directions)
1 pound unsalted butter, melted
canola oil spray

SYRUP

1 cup granulated sugar
1 cup water
1 teaspoon fresh lemon juice

COATING

12 ounces couverture chocolate,
or Wilton melting chocolate
1 cup walnuts, finely chopped

SPECIAL EQUIPMENT

50 6-inch lollipop sticks
2 1.18-inch diameter half-sphere silicone mold

1. Preheat oven to 375 degrees. In a food processor with fitted blade, add 1½ cups walnuts (reserve ½ cup walnuts), ½ cup sugar. Affix the lid and process for 2 minutes until a smooth, moist paste forms.

2. Remove lid, scrape processor sides. Add reserved ½ cup walnuts and ½ teaspoon cinnamon. Pulse approximately 20 to 25 times. Transfer nut mixture to a medium bowl.

3. Using a round teaspoon measure, scoop a heaping teaspoon of nut mixture, shape into a round ball, and place on a cookie sheet lined with parchment paper or aluminum foil. Continue until 45 to 48 balls are formed.

4. Place thawed Kataifi dough between two lightly dampened towels. It's important to keep dough covered with dampened towels so it stays moist and pliable.

5. Tear off approximately 1 tablespoon dough, lightly dip into melted butter and transfer to a smooth, flat surface.

6. Mix around until the dough strands are evenly coated with the butter and flatten into round shape.

7. Place a walnut ball in the center. Manipulate the dough—twisting and wrapping—until it completely covers the ball. If you are having difficulty, re-dip the dough into the butter and repeat or tear off new dough and begin again.

8. Place dough-covered ball into half-sphere silicone baking mold, and keep twisting, if necessary, until the dough is tightly wound and completely covers ball. Don't worry about loose strands; these will flake off after baking.

9. Continue until all BaklaBites are formed and in molds. Lightly spray BaklaBites with canola oil cooking spray; bake for 20 minutes.

10. Meanwhile, in a medium-size saucepan over medium-high heat, whisk together sugar, water, and lemon juice; bring to a boil.

11. Once sugar mixture comes to a boil, turn down setting to medium heat and simmer for 10 minutes.

12. Remove lightly browned BaklaBites from oven and immediately drizzle warm syrup over bites before removing from mold...and listen to that sizzle!

13. While still warm, remove bites from molds and place onto parchment or aluminum foil-lined tray and cool to room temperature. (Important note: do not leave them in the molds too long or the bottoms will become soggy.)

14. Melt chocolate in microwave-safe bowl at maximum strength for 1 minute. Remove from microwave and stir. Return to microwave, continue melting and stirring at 30 second intervals until chocolate is smooth and completely melted—or follow package directions for melting chocolate.

15. Dip each bite into melted chocolate, covering bottom half and immediately coat with chopped nuts. Place bite onto parchment.

16. Repeat process until all bites are coated. It might be necessary to reheat the chocolate to keep it melted. Let bites rest at room temperature until chocolate hardens. Serve the pastry as BaklaBites, but what fun to take the next step and turn them into pops!

17. Make a small hole in top of bite with a lollipop stick. Dip end of same stick in melted chocolate and reinsert into hole. When firm, the chocolate acts as a "glue" to secure the stick. Now you have Bakla*POPS*.

**These pastries will keep at room temperature for 2 to 3 days in a covered container.*

"The recipe is fairly easy to make," Lea notes. "But there are many steps involved, so it may look intimidating…but don't let that stop you from giving them a try. There is sweet reward at the end…and just one bite will convince you that baking from scratch is worth the effort."

So, don your apron, pour yourself a glass of wine, and enjoy! Chef Lea's step-by-step video instruction will guide you through the process…

LEARN TO MAKE YOUR OWN - CRUNCHY, NUTTY, CINNAMONY-SUGARY BITS OF HEAVEN!

Featuring Chef Lea McIntosh

Video by: James Burkart

MAKE BAKLAPOPS Step-By-Step

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11

Step-By-Step Continued

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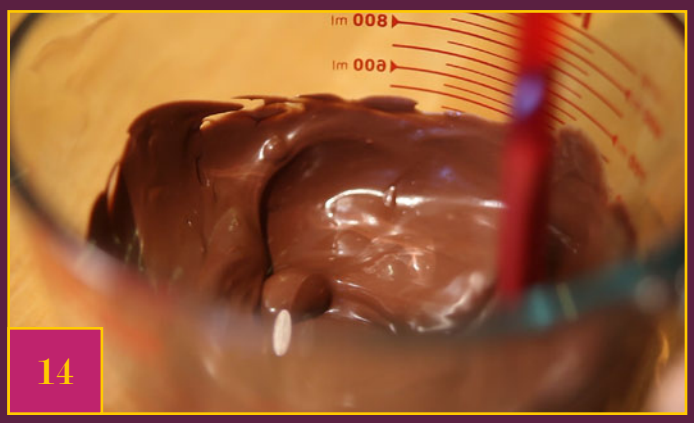
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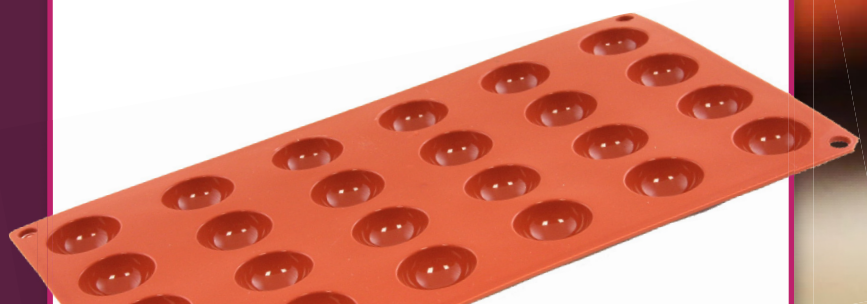
Bon Appetweet!

KATAIFI is a popular Middle Eastern phyllo dough that's shredded. "In my culinary school days, if I wasn't at school or in the kitchen, I'd be roaming the aisles of food markets looking for culinary treasures," Lea recounts. "One day, my eyes lit up when I saw a box of Kataifi. What? Shredded phyllo dough? (Most people think of phyllo as the paper-thin sheets of dough that are tricky to work with.) Of course, I purchased the Kataifi that day and began researching how to make the shredded baklava-like pastry like the one pictured on the box. Back then, it meant a trip to the library or bookstore as there was no such thing as 'Google it.' I ended up dusting off an old Greek cookbook from my culinary school's library and photocopied almost every recipe of the sweets in that book! I still have them in 'my fave' files. I experimented and learned to make delicious pastries using the old Greek recipes. This long ago fascination with Kataifi was the inspiration for my BaklaPops. Kataifi is essential for this recipe, it's not as delicate as the phyllo sheets, and it can be found in the freezer section of most Middle Eastern bazaars and international food markets. It's even available online at Amazon.com."

YOU CAN FORGO THE STICKS AND SERVE THIS RECIPE AS ***BAKLABITES*** *INSTEAD. "TRY ONE WHEN IT'S STILL WARM AND FRESH OUT OF THE OVEN," SAYS LEA.*

For your BaklaPops, Lea recommends using a Non-Stick Silicone Hemisphere Mold by Paderno World Cuisine with a $1\frac{1}{8}$" diameter. "I looked everywhere to find the best deal, and discovered that World Cuisine sells them through Amazon.com for $20."



WHAT'S NEW WHAT'S NEXT @200 lex

The New York Design Center presents the 2nd annual

What's New, What's Next @ 200 lex.

Join us as the entire industry celebrates **What's New, What's Next** in ideas, design, materials, and products!

SEPTEMBER 22, 2010

3:00 - 9:00pm

Meet Nesting Newbies on the 4th floor from 4:00-5:00pm as a part of "The New Curators" event. Visit each showroom to blog, tweet and post alongside these leading online tastemakers.

Please visit nydc.com for more information on What's New, What's Next @ 200 Lex, including a full program listing and media partners.

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nesting newbies™

tyler florence

an exciting time of growth and expansion for this charismatic *Food Network Star!*

Photography by Jack Hutcheson

TYLER FLORENCE

GOLDEN
STAR
WHITE JASMINE
SPARKLING TEA

EXIT

When Food Network

was in its infancy, they took notice of one of New York's finest young chefs. Fast-forward 15 years, and Tyler Florence is one of America's most charismatic culinary voices. He's starred in three series, including *Tyler's Ultimate*; hosted numerous specials, including *Planet Food*; and has been a regular guest on the *TODAY Show, The View, Oprah,* and others. He's in print, too, authoring top-selling cookbooks, including *Tyler's Ultimate: Brilliant Food to Make Any Time*. Quite a list of accomplishments in anyone's lifetime, but Tyler's having a growth spurt. In the last two years he and his small—but mighty—team have expanded his brand and are entering into exciting new ventures.

In July of 2008, Tyler opened his flagship Tyler Florence Shop in Mill Valley, California—bringing his vision of what a retail kitchen boutique should be to the quaint town. "We're really into creating a great kitchen shop that just happens to be curated by a chef," he says. "We love that customers can come in and see something new every time they visit."

Step under the crisp black-and-white awning and through the door into a Mecca for the culinary enthusiast and ardent entertainer. In the front, there's a treasure trove of cookware, tableware, cooking gizmos and gadgets, vintage décor and accessories, and a pantry food line of California sea salts, rubs, olive oils, marinades, and pasta sauces. "We developed Tyler Florence West Coast Kitchen Essentials with Tulocay and Company from Napa, giving home chefs the ability to cook with fresh ingredients and add layers of flavor using one of our pantry products."

A cozy kitchen with professional-grade appliances is tucked into a corner, and it's put to use whenever cookbook authors come through on book tours and want to demonstrate some of their recipes. If no chef is in the kitchen, you'll find food-tasting stations and merchandise on display. The shop's inventory is surprisingly well-priced. "We love the best in cookware, like Mauviel 1830®," enthuses Tyler. "But we realize that not everyone can afford copper. That's why I created my own line of cookware…great performance at a great price point." One can say the same thing about his line of knives, too. Each knife comes in its own wood block. "The individual knife blocks are designed to magnetically stick to other Tyler Florence block knife sets, so you can create your very own custom set."

Make your way to the back, and you'll find Chef Lea McIntosh in one of her favorite spots…the Tyler Florence Shop library. "I could sit here for hours," shares Lea. "There's an impressive inventory of culinary-related books. Back here, it's so cozy with comfy seating and a wood burning stove—it's a great way to browse before you buy." Lea was delighted to discover a book she has been trying to find for quite some time.

Wayfare Images Courtesy of Tyler Florence

A Tyler Florence Shop opened in November of 2009 at the San Francisco Airport. Another eponymous shop will open in September 2010 in downtown Napa on Main Street at the Riverfront project. If Mill Valley and Napa are out of your GPS range and you don't see yourself traveling through the San Francisco Airport anytime soon, you can still shop for some of Tyler's curated products and signature lines by going to his website at tylerflorence.com.

2010 is the year that Tyler turns *restaurateur*—he's going from zero to three before the year's end.

In July, he opened Wayfare Tavern in downtown San Francisco, a timeless tavern featuring "authentic American dishes inspired by local cuisine from the turn of the 20th century." Special touches include baskets of fresh, warm popovers while guests await their entrées, a chalkboard with daily specials, and a raw bar.

Rotisserie & Wine, a new restaurant concept, will open in September adjacent to The Tyler Florence Shop in Napa. El Paseo, once the go-to restaurant in Mill Valley, sadly has closed and fallen into disrepair. However, Tyler is in the process of reviving this hidden gem and will reopen its doors in the late fall.

Enough? Not for Tyler Florence! He hosts a new show—*The Great Food Truck Race*—a contest between seven gourmet food trucks that compete in weekly challenges to see which can sell the most food and race to the next episode. The last truck standing wins a $50,000 grand prize. "It's reminiscent of the old movie *The Cannonball Run*, but with food trucks traveling across the United States. Everyone involved is really excited about it."

Tyler brings us back to the family dinner table with his sixth cookbook, *Tyler Florence Family Meal: Bringing People Together Never Tasted Better*. Out in October, it contains recipes that embrace his philosophy of using local foods cooked in season and prepared simply. He calls it "haute-homey" cuisine.

Tyler's into social media, too…he has over 200,000 followers on Twitter, and, for a minimal fee, you can download Tyler Florence Fast, an iPhone app that allows you to "Ask the Chef" for advice from Tyler and his team, share cooking experiences with fellow foodies, have access to 500 Tyler recipes, and other cool features.

It is indeed an exciting time for Tyler and his team—and by year's end, they'll be both invigorated and exhausted, with an impressive list of accomplishments to show for their hard work. What will they possibly do to top all of this in 2011? Tyler's already thinking…

Keep up with Tyler Florence

Fan. Follow, Subsribe.

Tyler's into social media, too… he has over 200,000 followers on Twitter!

chirp!

Tyler hosts *The Great Food Truck Race* where seven gourmet food trucks compete in challenges and race to the next episode. The last truck standing wins $50,000. Visit the Food Network for upcoming episodes and tune in to see Tyler…and who wins the cash!

Photo Courtesy of Food Network

Chef Lea Raves About Her Faves

kitchen newb

for your kitchen p

Pick On Us™ Picks and Skewers

"I found this online store when I owned my own catering company and needed a source for affordable bamboo skewers and trendy picks. So many choices, and you can purchase either in small quantities or in bulk for big affairs."

Available at pickonus.com
Price varies

Weber® Q® 100 Gas Grill

"I live in an industrial-type space, so there isn't much room for a big outdoor grill. But this grill gives me the flexibility I need: easy start-up and no charcoal mess to clean up afterwards! My husband and I just grilled 15 steaks and 14 Italian sausages for our guests…and they were absolute perfection!"

Available at Home Depot for $139
Find other online or retail locations

TCHO Chocolate

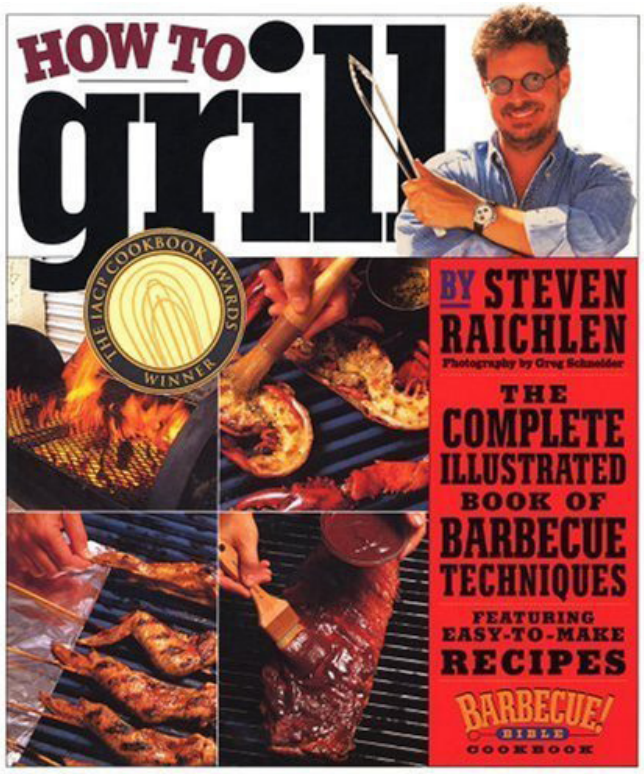
"I admit...I bought my first piece of TCHO because of the stylish label…but after tasting, I discovered—to my delight—that there's more to TCHO than pretty packaging. It's delicious! I buy the 6 ½ pound bags, so I always have some on hand for a daily dose of dark chocolate...for my personal happiness and well-being." :)

Available at tcho.com
Price varies

pies™

antry.

How to Grill: The Complete Illustrated Book of Barbecue Techniques



"I am really impressed with this book. Steven presents thorough step-by-step guidelines—he covers everything you'd ever want to know or even think of knowing about grilling. I also appreciate the instructions on caring for your grill—this is a perfect newbie-style reference book."

Available at amazon.com
$20.95 U.S. cover price

Olive Pit Marinated Olives

"My hubbie and I were driving in the 'boonies' and we made a brief stop to stretch our legs in Corning, California…my introduction to the Olive Pit—a store packed with olives marinated and stuffed with all sorts of flavors, such as Almond Stuffed with Vermouth, Blue Cheese Stuffed Sicilian, Deep South Cajun…the list goes on and on. Of course, my favorites are their Martini Style Pimento Stuffed…I know it seems so garden variety, but they're the best I've ever tasted!"

Available at olivepit.com
Price varies

Peppadew® Mild Whole Sweet Piquante Peppers

"I discovered Peppadew at a Nordstrom's café—they were in my salad, and I just couldn't figure out what they were! Even my waiter didn't know…so he asked the chef and came back with 'Peppadew' written in ink on a napkin for me. I went straight home and found I could buy them online. These are Sweet Piquante™ peppers from South Africa, and they have a unique sweet-sharp taste… pop one in your mouth…you'll surely be hooked!"

Available at peppadew.com
$12.99–$15.99 per jar
Also available by the case at gourmetfoodmall.net

Casbah Cool

JEANNIE FRAISE STYLES A MODERN MOROCCAN BBQ WITH A NESTING THEME AT THE THOMAS FOGARTY ESTATE.

Photography by Natalie Wi
Video by James Burkart

It began with an idea, and Lea had one. A really good one. "I want to show our readers an alternative way to barbeque," Lea McIntosh explains. "I envision a low table, with lots of cushions for casual seating and the hostess at the head of the table with a small, portable grill right next to her. Then she can be a part of the party—not stuck behind the scenes cooking. I picture Casbah-like entertaining for the dog days of summer—laid-back…lots of laughter and conversation…pass the food as it comes off the grill and nosh all night."

Photo By Rio Costantini

ALRIGHT, LET'S MAKE IT HAPPEN!

We needed a spectacular location—someplace dreamy and exclusive—and found what we were looking for at the Thomas Fogarty Winery & Vineyards. "It is so intimate and isolated from the world," says Jodi Murphy. "It was as though this was our private villa, perched high above the clouds overlooking the Mediterranean Sea…the estate evokes such imaginings!"

FOR THE TABLE, we discovered

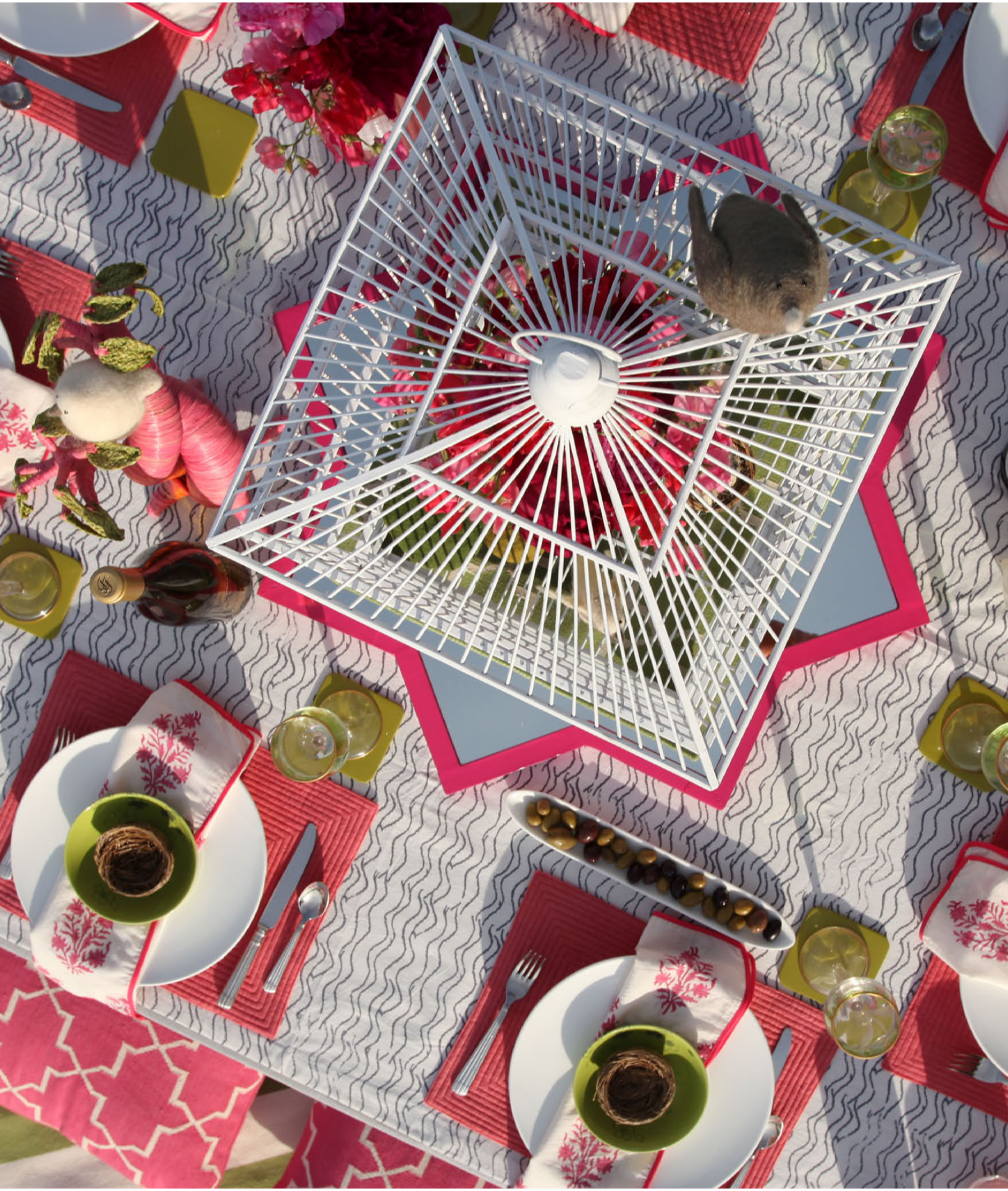
Jeannie Fraise from a blog post about her hip and playful décor shop, Lotus Bleu. Jeannie's signature style is a vivacious use of bright colors and a mix of graphic patterns. We knew she was the one to make Lea's vision materialize… the one who could clearly create a modernscape with a Moroccan splash.

Jeannie chose a hot-pink-and-steel-gray color palette with soft, green accents. She and her design assistant, Allie Bruch, built the dining area layer by layer, beginning with a green-and-white-striped dhurrie rug by Madeline Weinrib. They rented and pushed together two children's banquet tables (6'L x 30"W x 21"H) and used a gray tablecloth from La Tavola Fine Linen Rental topped with a printed cotton tablecloth by John Robshaw. The duo added placemats, dishware, napkins, flatware, cushions, and votives using items available through Lotus Bleu, including pieces by Madeline Weinrib, John Robshaw, Muskhane, Katherine Rally, Thomas Paul, and glassybaby. They placed a colorful collection of Lotus Bleu lacquerware (Jeannie designs these and manufactures them in Vietnam) and sprinkled around small side tables from Oomph and Casamidy to hold nibbles and wine, so nothing was far from reach.

Knowing this was for Nesting Newbies, clever Jeannie incorporated a "nesting" theme using birds, nests, and a birdcage centerpiece. She illustrates that one can have a combination of "themes" executed in "non-themey" ways—and Jeannie's themes are never cutesy and always stylish. Amy Burke of Amy Burke Designs did the flowers using sweet peas, peonies, and gloriosa lilies…simple, lovely arrangements that set off the whimsical glass bird vases.

JEANNIE FRAISE STYLES -MODERN MOROCCAN BBQ- AT THOMAS FOGARTY ESTATE

Table Designer: Jeannie Fraise
Design Assistant: Allie Bruch
Video: James Burkart



NOW…WHO TO EXPERIENCE THIS WITH? We invited a few of San Francisco's new media dynamos to enjoy the day with us so we could get to know each other outside of the blogosphere. "They stepped in as our models, helping us capture the essence of our Casbah-grill party," Jodi explains. "It was so great…from the moment they arrived, there was instant connection, and everyone actively engaged in conversation. Many knew each other online, but had never met face-to-face."

It began with an idea. A really good one.
And it ended with a group of new friends—who have already set a reunion dinner date.

meet

Karen Olivia
Alkemie

"Lifestyle and design are what it's all about. I blog because it's a good outlet for my obsessive nature and because it's fun to share ideas."

Julia Walsh
Casa Sugar

"CasaSugar is the home-and-design site in the PopSugar Network's stable of 16 lifestyle and entertainment sites, and the place to indulge in all of your home-related hankerings. From up-and-coming interior design trends—to décor tips and tricks for modernizing the home—to advice on tackling do-it-yourself projects, CasaSugar offers a daily dose of design ideas and inspiration.

Melissa Davis
Ruby Press

"Having been a fashion editor for 13 years of my life, it would have been hard to completely turn off those editorial tendencies when I transitioned to publicist/business owner! The Ruby Press Blog is a great creative outlet for me, and I love having my staff contribute as well—I think this keeps it fresh.

Anne Sage
The City Sage

"I started my blog as a way to explore my many passions—interiors, fashion, entertaining—because try as I might, I couldn't squeeze them all into a single job description. I keep going today, not only because blogging is addictive, but because I cherish the community and friendships I've made along my journey!"

Carleigh Lowe
Remodelista

"I am really excited to be working for Remodelista! The website is such a great resource; the products we feature are very carefully edited to help you achieve an effortless, chic look for your home."

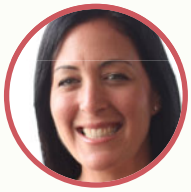
Emily Goligoski
The San Franista

"I have fun writing The San Franista, as it gives me the opportunity to provide arts and culture commentary about the Bay Area and beyond."

Jennifer Jones
Niche Interiors

"Creativity is more fun when it can be shared—I love being able to instantly showcase new and innovative design ideas. Blogging allows me to informally connect, sharing my excitement for new sources, newly completed projects, and unique interiors.

the bloggers



Rebecca Orlov
loving.living.small • Sweetline Agency

"Although I started my blog 2 ½ years ago as a digital inspiration for my own magazine tears, I quickly learned that many other people were living the same way. Part small-space solutions, part design inspiration, and all about emotionally embracing your space, my blog has become a community for small-space dwellers."

Jeanine Hays
AphroChic • AphroChic Shop

"The AphroChic blog is a visual conversation between me and the reader about modern, soulful, and stylish interiors. It serves to inspire and motivate others to create beautiful spaces truly reflecting who they are."

Kathryn Hill
Apartment Therapy | The Kitchn

"I love blogging for Apartment Therapy's food/kitchen design blog, The Kitchn. I enjoy cooking, traveling, food photography, and kitchen design, so it's a place where I can combine all my passions."

Erin Feher
California Home + Design

"As a magazine journalist, it can be months before something cool I've stumbled upon finally appears in print. With the Editors' Blog at CHD, I have an instant outlet to tell people about upcoming events, a new product I just spotted, or news that will lose its relevance in a few days. Plus, the blog allows for so much more interaction, and I can be a part of a really passionate and talented community."

Lily Gahagan
California Home + Design

"I blog because there are so many beautiful, interesting, and unique things in the world that I want to share with everyone, and my voice would get hoarse if I didn't have a place to write them all down. Plus, blogging is more socially acceptable than shouting my love from the rooftops—more neighbor-friendly, too."

Lynn Goldfinger
Paris Hotel Boutique

"My blog is a companion to my online shop, Paris Hotel Boutique, which celebrates the glitz and glamour of a bygone era by offering vintage and antique finds. Blogging allows me to share my musings in the world of vintage: flea markets, tips on collecting, travel, trends, friends, and finds.

THOMAS FOGARTY WINERY & ESTATE offers sweeping views and an intimate setting for the perfect event. Thomas Fogarty, a former cardiovascular surgeon at Stanford University Medical Center, started home winemaking in the early 1970s in a small cabin on the current winery site, and by 1981 he had established a commercial winery that has grown to become one of the premiere vineyards in the Santa Cruz Mountains. Today, Thomas Fogarty Winery and Vineyards offers a very diverse, high-quality selection of award-winning California wines, including pinot noir, chardonnay, merlot, pinot gris, and more.

The mountaintop estate is as impressive as its wines. Sweeping views of the San Francisco Bay Area…a 4000 square foot pavilion…two indoor facilities with handcrafted detailing…river rock fireplace…indoor and outdoor kitchens…lily pad lake…beautiful gardens and vineyards… it's an ideal location for a wedding, business retreat, or milestone event. The Tasting Room is open for wine tasting every Wednesday through Sunday from 11 am to 5 pm. **650.851.6777**, **fogartywinery.com**

RESOURCES

SITE AND WINES: Thomas Fogarty Winery & Vineyards
TABLE STYLING: Jeannie Fraise and Allie Bruch, Lotus Bleu
TABLE LINEN: Tuscany in silver from La Tavola Fine Linen Rental
FLOWERS: Amy Burke Designs
MOROCCAN LEATHER POUF: Tazi Designs, Inc.
NESTS: Through floral supply stores
GREEN BOWLS, WHITE BOWLS, WHITE KEBAB TRAYS: Kamei Restaurant Supply
GRILL: Weber® Q® 100 Gas Grill
GREEN WINEGLASSES, BIRDCAGE, PINK BENCH, FELT BIRDS: Private collection

ALL ITEMS BELOW AVAILABLE THROUGH LOTUS BLEU

Lacquered round vases: Lotus Bleu—$62
Lacquered round tray: Lotus Bleu—$68
Faux bois log bolsters: Lotus Bleu—$85
Striped 10′ x 14′ dhurrie carpet: Madeline Weinrib—$1,625
Brooke- and zig zag-patterned woven cushions: Madeline Weinrib—$250 each
Printed trimmed-cotton keri napkins: Madeline Weinrib—$24/pair
Star mirror: Casamidy—$525
End tables: Almidy by Casamidy—$575, Tini Table II by Oomph—$430
Glass votives: glassybaby—$50 each*
Chick vases: Kanick Chung—$120
Hanging Egg Planter: J Schatz—$95
Felt turtle and mushrooms: Muskhane—$6-$12 each
Felt quilted reversible placemats: Muskhane—$20 each
Tidal tablecloth in printed-cotton: John Robshaw—$120
Viridian printed-cotton lumbar pillow: John Robshaw—$60
Picchwai printed-cotton rose-star pillow: John Robshaw—$88
Garden Gate printed-cotton pillow: Katherine Rally—$68
The Birdcage printed-linen pillow: Thomas Paul—$100

**Special thanks to glassybaby for donating the shipping.*

lotus bleu
home décor & interior design

lotus bleu

The one-of-a-kind interior design destination.

You can't help but feel happy when you walk into Jeannie Fraise's Lotus Bleu, even on a foggy San Francisco summer day! The store is filled with modern, well-priced, colorful, and graphic-patterned home décor for the discerning, worldly, and eco-conscious consumer. Jeannie handpicks vintage midcentury furniture pieces and updates them in her favorite bold graphics, including the green lines from Mod Green and Amenity. You can find bright, stylish, and whimsical accessories from Madeline Weinrib, Hammocks & High Tea, Muskhane, glassybaby, and others. The store also features lacquerware that Jeannie custom designs and produces in Vietnam.

And for those who need help pulling it all together, Jeannie's interior design studio is located right next door!

Lotus Bleu Home Décor & Interior Design
325 Hayes Street, San Francisco, California
415.861.2700, lotusbleudesign.com

Rustic Wonderland

By Bridget Biscotti Bradley

Photography by Natalie Wi

The design team at Reclaim set a table for an Indian-summer organic-garden brunch.

"Mr." Marshmallow, a rescue hen from the Peninsula Humane Society, eats a laying mash supplemented with flax seeds for omega-3-rich eggs. The chickens also graze on nasturtium leaves and blossoms, rose petals, and snails and bugs from the garden.

As summer winds down

and you realize that colder days are just around the corner, it's natural to look for every opportunity to enjoy eating *al fresco*. So, when Nesting Newbies asked us to create a tablescape that epitomized the style and values of our eco-friendly home store, Reclaim, I could think of no better spot than the Menlo Park, California backyard of Sheila Riley and Douglas Farel. Their garden is an organic wonderland, meticulously cared for, but with a rustic and welcoming vibe.

For the past 10 years, the Farels have kept chickens that lay gorgeous and nutritious white, brown, and pale-blue eggs. Last summer in an effort to do something meaningful for her 50th birthday, Sheila added a hive of bees to their backyard menagerie. "I had been intrigued by the bee crisis and thought that keeping bees would be a small contribution back to nature," Sheila explained. She also maintains her garden without the use of pesticides and has several reasons for this: "I grow edibles for my family, the chickens eat our flowers, and the bees need a chemical-free environment to stay healthy."

This incredible setting inspired our table design—a collaboration among Holly Durocher, the staff interior designer at Reclaim; J.R. Farel, an up-and-coming product designer who works at Reclaim when she's home from college in Boston; and me. The three of us set out to create an Indian-summer organic-garden brunch.

Holly Durocher, a designer at Reclaim, helps to set the table for a lovely *al fresco* brunch.

Eco-delicious! We began by dressing up a weathered teak table with one of the golden, organic cotton-and-hemp table runners from Amenity. The color pops outdoors and the creamy fern pattern mirrors the natural surroundings. As fans of Heath Ceramics, which has been making tile and tableware in its Sausalito factory since 1948, we had to go with its rustic earthenware for the plates. “Heath’s Coupe line evoked the feel I wanted for the table—as soon as I saw these, I knew they would tie the design together,” Holly said. She mixed the redwood dinner plates with sage salad plates, and added dessert bowls for our yogurt and berries. Holly also found goblets made of recycled wine bottles at Sur la Table. “Their pale-green color blends nicely with the sage Heath plates.”

Organic cotton Amenity napkins are loosely folded into rectangles and placed under the forks. J.R. wanted to combine that casual look with her mother’s 1930s sterling silverware. “In our house, we don’t bring out the silver only on special occasions, we use it all the time,” explains J.R. “Mixing fine vintage pieces with everyday things can make a routine family meal seem festive.”

Perched in 1920s Russian wooden egg cups on the center of each plate are soft-boiled eggs fresh from the chicken coop. J.R.’s sister Libby collects egg cups, and these particular cups were purchased from the Christmas bazaar at a local Russian Orthodox Church. An antique wire basket of eggs adorns the table, as well.

A trio of reused-glass food jars hold jam and honey for the crusty bread, and a wedge of brie is perched on a wooden tray, protected under a glass bell jar. On the opposite end of the table, a Depression-era, amber-glass footed dish that Holly inherited from her grandmother holds apricots grown in the Farel’s yard. We used a vintage, glass cake stand to serve an artisan stone-fruit tart, as well as a graceful, white, ceramic pitcher that Sheila once received as a gift to hold our drinks. To add a little color to the teak bench, we combined a matching Amenity organic cotton-and-hemp throw pillow with a smaller, needlepoint pillow stitched by Holly’s great-grandmother in the 1950s.

A Found Centerpiece Holly, J.R., and I searched the Farel's home for ideas for the centerpiece. The house is like a dream props closet of tastefully edited treasures…so there were many possibilities. But the perfect one ended up being something that Sheila created herself and uses every day. The metal mini greenhouse was recently purchased at the Alameda Point Antiques and Collectibles Fair, and we found it sitting in the kitchen already filled with white ceramic cups holding a selection of six herbs. "I bought it for $25, despite the fact that I was on birdhouse probation at the time. But I think it's unique enough to justify it as not really birdcagey," says Sheila. "I cut herbs from my garden each weekend and use them in my cooking throughout the week. This cage was a great way to visually contain them." Could it be this easy? We brought the cage out to the table and agreed it was the rustic, earthy, food-oriented centerpiece we'd been looking for. And the concept can easily be recreated with lots of different containers.

An Amenity organic cotton-and-hemp table runner dresses up the weathered teak table.

The ladies who brunch! (clockwise from bottom left) Holly Durocher, Bridget Biscotti Bradley, Sheila Riley, and J.R. Farel.

As we were leaving

after our brunch, Sheila gave Holly and me some tri-colored eggs to take home, beautifully presented in reused cartons donated by coworkers with flourishes of zigzag-cut recycled paper inside. Watching her casually throw them together reminded me how simple it is to dress up everyday things to make them feel special. For the three of us—in our various stages of nesting newbieness—Sheila is the kind of hostess and homeowner we all aspire to become.

more green!

RESOURCES

TABLEWARE: Heath Ceramics Coupe Tableware, salad plate—$25.75 each, dinner plate—$31.50 each, dessert bowl—$22 each
GLASSWARE: Sur La Table, Recycled Glassware Wine Glass—$7.95 each
TABLECLOTH: Fern Table Runner in Cream and Amber from Amenity Home—$99
PILLOW: Fern 18"x18" Pillow in Cream and Amber from Amenity Home—$89
NAPKINS: Organic Percale Napkins from Amenity Home—$50 set of four
SILVERWARE: 1930s Wallace Sterling Silverware, Sir Christopher pattern, purchased from Patrician Antiques
VINTAGE ITEMS: Alameda Point Antiques & Collectibles Faire

**Clothing and jewelry courtesy of Josef Boutique in Menlo Park, California.*

For more inspiration and expert advice on green design, pick up The Green Home: A Sunset Design Guide by Bridget Biscotti Bradley and the Editors of Sunset Books. Bridget uses her experience as the owner of Reclaim, a green remodeling and decorating retail store, and her expertise as a writer and editor in home improvement and green building to create this complete guide for designing a home that's healthy...and beautiful. There are over 200 pages of commonsense practices and smart home-construction advice, complete with plenty of photo examples and resources. Find it on Amazon.com.

URBAN Oasis

Adrienne Yancone creates a Garden of Eden at her downtown address.

Interview and Photography by Natalie Wi

Adrienne and her fiancé, Patrick, bought a house with a tiny outdoor area and huge potential in downtown Philadelphia. "This space, however small, made it feel like we had an escape from the typical confinements of row house living," says Adrienne. So, smack dab in the middle of city living, the two planted a garden and carved out their own Urban Eden.

Our senior editor, Natalie Wi, sat down to dish with Adrienne about all the dirt. :)

Q Planting an edible garden in the city can't be easy… what were some of the challenges you faced?

A "Our biggest challenge was maximizing the space and working with the fact that the yard faces south, meaning there is a lot of sun exposure. To deal with the space issue, we tried to utilize vertical surfaces as much as possible. Plant hangers were a great way to get some of the containers off of the ground. We also created an arrangement of window box hangers and a hanging basket on the east wall.

"Perhaps the biggest move is the metal trellis with honeysuckle growing up the west wall. This has been growing for about two years, and we actually built the planter for it out of bricks that we salvaged from a chimney in the house. I really wanted to add some natural shading to the yard, so I created a canopy of nylon cord that spans the middle of the space. This has given the honeysuckle something to crawl across as it grows, and it also accommodates our globe-style string lights. Hopefully in another couple of years, the honeysuckle will make it all the way across the yard!"

Q You grew your plants from seeds! How was that experience?

A "This year was my first experience growing from seed, and it was actually much easier than I thought it would be. The biggest challenge was finding space inside the house for all of the seedlings! I started the seeds back in March and had them spread across every windowsill we have; so our house began to look like a greenhouse as they grew. It was actually really exciting to watch them all sprout and grow—I definitely plan to do this again next year."

Q What seeds worked best in your urban environment?

A "I recommend doing some research on which plants grow best in containers for your particular hardiness zone and sun exposure. For my space in Philadelphia, flowers like petunias, zinnias, and marigolds are a good bet. Vegetables like cucumbers, tomatoes, and peppers always seem to do very well. I've always had great luck with a variety of herbs, and they can tolerate smaller containers; so they are great even if you are really limited on space."

Q What grew well in your garden this year, and what was troublesome?

A "Our cucumber plants have been very successful in the last couple of years, and they are fun to grow. It's amazing to look under the big leaves and find little cucumbers beginning to form. I train my plants to grow on a trellis or string, so the fruit doesn't rot on the ground. These plants love to climb and will grab onto just about anything.

"Although I know many people are able to grow these in containers, we've always had difficulty growing lettuce or spinach. I think the issue for me has been inadequate drainage in my containers, so the plants rot before they have much of a yield. Each year as I learn a little more about the nuances of container gardening, we have better successes. So, I'll definitely try these again next year!"

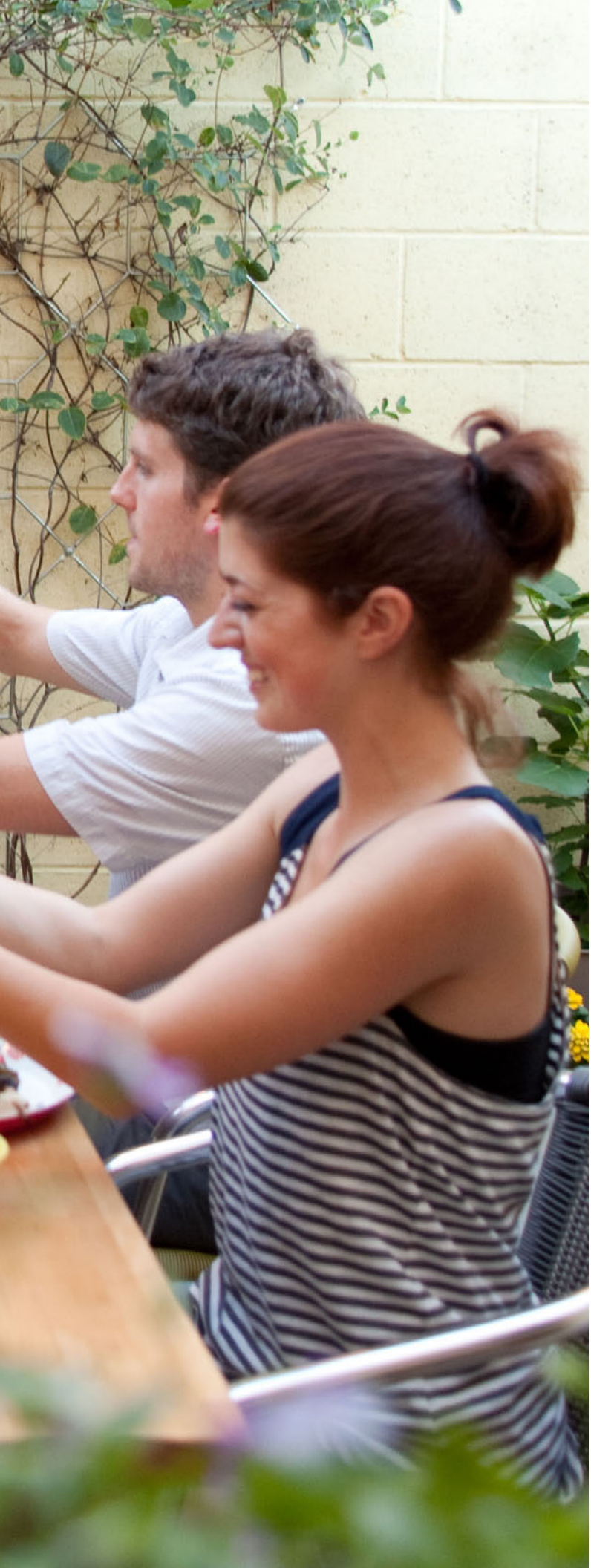
I know that sustainability is important to you…how did you apply these principles in your garden?

A "It's actually really easy to incorporate sustainable practices into urban gardening. Just by growing some of your own produce, you are really minimizing your eco-footprint—you can't get much more local than your own backyard!

"One of the biggest additions we made this year was a rain barrel. This ties right into our downspout and collects all of the rain water from our roof. It's great because it allows us to recycle the water for irrigation, which helps cut down on our water use and relieves pressure on the city's stormwater system. We were able to get ours for free in a program sponsored by the Philadelphia Water Department. I would recommend checking with your local municipality for similar programs."

This backyard is more than a garden…it's a great place to entertain. How do you two like to entertain?

A "We tend to be very casual in our approach to entertaining, so the garden is a great space for us to use for more picnic-inspired gatherings. We also tend to approach entertaining from a DIY perspective, whether in regard to food or in setting-up the space itself. While it's always a balance to keep things manageable in terms of execution, making a few things from scratch lets us add a more personal touch that I think people really appreciate. Luckily, my fiancé is a great cook and is always looking to try out new recipes."



FOCUSING THEIR MENU

on what's in season, Adrienne and Patrick bring sustainability to the table through buying from local sources. For this meal, they bought Pennsylvania- and New Jersey-made cheeses, sourced eggs from Amish vendors who frequent their market, found locally raised lamb, and finished the meal with Jersey peaches. They even featured beer from Yards, a local brewer just a few blocks from their home.

For their party, Adrienne and Patrick made pickled cucumbers and tomatoes from their garden a few days in advance. They even made their own ricotta cheese. "It was really easy to do, tasted great, and added lots of interesting color and texture to the table," says Adrienne.

Recreate

Adrienne & Patrick's Urban Eden

GARDEN

CONTAINERS: Various resources, including IKEA, Home Depot, and salvaged sources.

PLANT HANGERS: bestnest.com

LIGHTS: partylights.com

SEEDS: W. Atlee Burpee & Co.

TABLE

TABLETOP & LEGS: IKEA, painted with a custom stencil

PLATES: FÄRGRIK TROLSK series from IKEA

PLATTERS: Madison Large and Small Platters from Crate and Barrel

CANDLEHOLDERS: SKIMMER from IKEA (also used glass trifle cups available from any craft or kitchen supply store)

VASE: BLADET from IKEA

LEMONADE/DRINK STAND: Garden Beverage Stand from Crate and Barrel

FOOD & DRINK

PHILADELPHIA, PENNSYLVANIA

FAIR FOOD FARMSTAND

READING TERMINAL MARKET

WHOLE FOODS MARKET

YARDS BREWERY

Favorite Recipe

GRILLED RICOTTA PEACHES
by Alice of Savory Sweet Life

DESIGN IS ESSENTIAL

Adrienne Yancone (the hostess) and Karl Peters (a dinner party guest) are DIE Creative—a Philadelphia-based firm immersed in design for the development of unique identities. Their manifesto? Design Is Engaging. Design Is Everywhere. Design Is Essential. They tell clients' "stories" though their use of graphic and spatial design solutions, and they specialize in architectural branding, identity development, and full-service implementation. DIE Creative's projects are diverse—from the design of the "new" American diner to a new look for a city shopping piazza to a store improvement for Urban Outfitters, and more—but they all share the same goal of extending the reach and impact of their clients' brands.

DIE Creative, 215.764.6952, diecreative.com

entertaining: her way

Mid-Century MODERN Gypsy

Kristiana Trow Spaulding finds bliss in the journey.

Photography by Wendi Nordeck and Alison Turner

AIRSTREAM

Kristiana Trow Spaulding is a modern-day gypsy who caravans around the country with one of her mid-20th century Airstreams in tow. "Last year my dog Osa and I did a two-month, 10,000 mile trip all around the United States," she says. "The Learning Channel (TLC) hired me to bring my 1967 Airstream Tradewind to six different locations on the East Coast where they filmed six episodes of Making Over America." Kristiana's free-spirited, wayfaring life is enviable…and she lives it with such unabashed panache!

Smitten with Airstream trailers since the age of 7, she and her husband currently own four, plus two other vintage trailers they rent out for camping, events, photo shoots, and weddings. Kristiana also uses them as her on-the-go design studio where she creates her own custom line of silver jewelry and works on restoring her vintage trailers' interiors. "I get so inspired on the road, and new ideas are always coming to me. I keep my sketchbook, iPhone camera, and voice recorder app always at hand for my light-bulb moments."

Kristiana feels fortunate to be traveling the country in an Airstream. "Airstreams have such aesthetic beauty, as well as a retro design that never goes out of style. Oh, and that silver thing…I've got a thing for silver, if you couldn't tell."

And where will she be tomorrow? Who knows? But for Kristiana, there's always an adventure waiting to happen.

A Modern Gypsy's Itinerary

Open Studios at Hunters Point Shipyard Studios, San Francisco

"Each May and October I tow my '67 Airstream to Hunter's Point for the Shipyard Artists' Open Studios. I've been joining the artists there for 8 years now, and every year I meet new and inspiring people who come out to see the artists…and my Airstream."

Alumapalooza, Airstream Factory in Jackson Center, Ohio

"I just got back from Alumapalooza, a five-day event held at the Airstream factory. There were 125 Airstreamers camped there—one shiny, silver family! There were seminars to attend, including the one I presented on interior design inspirations for the Airstream."

Modernism Week in Palm Springs

"Each February there is a Modernism Week in Palm Springs, and my 1962 Bambi was part of the vintage Airstream tour at the Ace Hotel...what a blast! I plan to attend Modernism Week every year with one of my Airstreams."

Burning Man

"I go to Burning Man with my husband. There's nothing as inspiring and fascinating as that experience!"

Glamping

"Every March and September I camp with a group of girlfriends who have their own vintage trailers, too. We're a laid-back group that loves to hang out and talk silver."

Top Four Destinations

1. Pescadero, California

"I used to work there—my husband and I had our first date there, and we got engaged there. It's a very special place in my book."

2. Lake Winnipesaukee, New Hampshire

"This is where I spent my childhood summers, and I enjoy going back to visit."

3. Tarrytown, New York

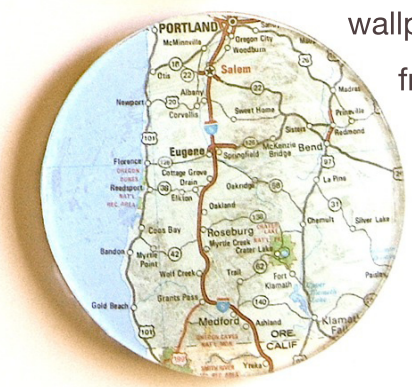
"I live in Lotus, California now, but Tarrytown is where I grew up. I love going to see the girlfriends I grew up with and heading into Manhattan for my NYC fix."

4. San Francisco, California

"It's such a unique city…it's creative, friendly, progressive, outdoorsy, and fun! It's hard to find another city that compares with San Francisco."

Kristiana has been creating jewelry for ten years. Her first Airstream-themed necklace was her "Trailer Dream" necklace. "It was a promise to myself that one day I'd have my own Airstream… now I have four of them!" Kristiana has two jewelry lines—Silver Trailer and Studio Kristiana—both have a modern, streamlined look.

alumapalooza diy "I organized a do-it-yourself project as a part of my design inspiration presentation at Alumapalooza. In my Airstream Tradewind, I have the bathroom wallpapered with maps, as well as a countertop covered with postcards from my travels. I had copies made of the road map of Jackson Center, Ohio (home of the Airstream factory), and I had everyone make a plexi-glass magnet with the map detail so we would remember Alumapalooza until next year. Everyone…even the men…were having fun making the magnet keepsakes."



CHIRP

Follow Kristiana's travels on her blog at aluminumfever.blogspot.com

Kristiana's Vintage Travel Trailers

Kristiana says that one of the hot wedding trends is renting a vintage trailer for receptions—they are quite the mood setter. Here's a rundown of her collection:

"Silver Trailer" —1967 Airstream Tradewind (24')

"Norma" —1962 Airstream Bambi (16')

"Luxe Lounge" —1961 Airstream Globetrotter (20')

"Little Lotus" —1960 Airstream Caravel (17')

"Babe" aka "Mildred" —1959 Aljoa Sportsman (12')

"Beebo"—1965 Eriba Familia (10')

"Silver Trailer" and "Norma" are also available for camping in Lotus/Coloma, California and "Little Lotus" works as an additional bedroom while staying at the Lotus River House—great rentals for a girls' weekend or romantic getaway!

Art Lo Loft

Photography by Margot Hartford

ver's

Gallerist Sabrina Buell surrounds herself with a cool collection of contemporary art.

Sabrina Buell entered the contemporary art world when she began collecting art at the age of 15. It's difficult for her to say why she started so young, and figures it's most likely due to the fact that she was exposed to it at a young age. She grew up in San Francisco and attended a high school that, fortunately, offered numerous art history classes and encouraged students to make frequent visits to galleries and museums. The exposure made her appreciate fine art and want to be a part of it.

TINA MODOTTI: Photographs
VENETIAN PALAZZI
MICHAEL KENNA
Andy Goldsworthy
TIME
30,000 years of art
THE ART BOOK
THE PHOTO BOOK
PHOTOHISTORICA
The Museum of Modern Art, New York

Today, she works for the Matthew Marks Gallery, located in Chelsea in New York City, which is known, according to *New York Magazine*, as an A-list spot for international contemporary artists. Sabrina, an A-lister herself, is the gallery's West Coast Director, alternating her time between New York City and San Francisco…that is, when she's not traveling all over the globe attending art fairs, or visiting collectors and artists. "I worked in New York for five years," says Sabrina, "but I missed having some roots in San Francisco. We have many collectors and curators on the West Coast, so it's been great for me to have my home base in San Francisco."

And what an enviable home base it is! Sabrina lives in a 1900s-era industrial-building-turned-loft originally designed by George Applegarth, a renowned architect who studied at the École des Beaux-Arts and was most famous for creating the California Palace of the Legion of Honor—now one of San Francisco's most beautiful fine art museums.

Inside, the loft's openness suits Sabrina—its exposed beams, soaring ceilings, and large brick walls offer her ample gallery space, and she uses it effectively to surround herself with art.

Upon entering, one is greeted with a lovely gallery-style arrangement of photographs and drawings by such masters as Robert Adams, Nan Goldin, and R. Crumb. (Sabrina has an original drawing Crumb sketched on a paper placemat—complete with food stains—while hanging out at his favorite pizza place in France.)

Sabrina says she loves the fact that contemporary artists push boundaries and spark engaging dialogs about their works. Paul McCarthy's huge, inflatable gold-Mylar butt plug in her foyer gets people talking. "I purchased it at Art Basel in Switzerland. Paul produced a limited edition in gold and silver, and each came in its own special bag. Everyone was running around the show asking…did you get one…did you get your butt plug? He created quite the buzz."

The foyer is also home to "Turnings Cubed," a piece by Scott Oliver—a table made of newel posts he "found" while working as an artist in residence at the San Francisco Dump—and a Barry McGee surfboard art installation that shows his graffiti talents (his tag name is "Twist").

"Turnings Cubed" by Scott Oliver—a real eye-catcher—is a table made of newel posts he "found" while working as an artist in residence at the San Francisco Dump.

The public space is divided into zones for cooking, eating, relaxing, and working. Most interesting is the scattering of Sapien Bookcases (originally designed by Bruno Rainaldi) throughout the entire flat to house Sabrina's collection of art books (important and critical references for her line of work). And the design concept is brilliant—you really don't have to keep all of your books in one spot or use traditional bookcases to have a personal library…refreshing!

Notable works throughout include the very tactile "Slope" ceramic by Ken Price, a solid-elm dining table and chairs by Seattle artist Roy McMakin, an untitled sculpture by Mitzi Pederson, and "Polar Bear," a yellow-gold bear on a chain with a mixed media stand by Gary Hume. The "taxidermied" Icelandic wildfowl Iris print by Roni Horn commands attention, and the graphic black-and-white piece from fashion photographer Inez van Lamsweerde looks great with the vintage dinette set and mid-century George Nelson Bubble Lamp.

One cleverly raised platform area constructed with half-walls effectively offers an intimate area for guests and a secluded niche for Sabrina's office. Sabrina's bedroom is dreamy, with a modern canopy bed (sans the canopy), driftwood mirror, and a brightly patterned upholstered chair.

Sabrina never stays home for long. Currently, she is anticipating the opening of the new West Coast Matthew Marks Gallery in Los Angeles. Designed by architect Peter Zellner, the building is being constructed from-the-ground-up, and when complete, will house a 3000-square-foot gallery and a rooftop sculpture garden. It is tracking to open in May 2011.

What makes Sabrina's loft so captivating is that it gives us a glimpse into Sabrina's heart, and every piece she has collected provides glimpses into an artist's soul. Enter her loft, and you'll understand how living with art really does enrich the life experience.

The upholstered chair has a traditional silhouette with a contemporary edge thanks to the graphic floral print.

BECOME A COLLECTOR!

We asked Catharine Clark, owner of the Catharine Clark Gallery and a ZERO1 board member to share her advice and encouragement for newbie art collectors.

From the outside, art collecting can appear to be complicated and expensive. People tend to worry about not knowing enough or making mistakes, when all it really takes is desire and a pair of eyes. As a long-time art dealer and collector, I hope to dispel some myths about one of the most rewarding practices—building a collection of artwork you love.

In many ways, collecting art is no different than collecting stamps, butterflies, or wave-worn glass from the beach. In other words, initially all that's required is identifying something you want to collect and then seeking it out. In the case of collecting art, the object of desire is an artwork. Just as there are many origins of stamps, types of butterflies, and colors and shapes of glass, there are many different kinds of art work, practices, material uses, forms, etc; and some will draw your attention and interest more than others.

Looking at a lot of artwork will help you to identify what you like, and I suggest you:

- **→ JOIN MUSEUMS**
- **→ GO TO GALLERIES**
- **→ VISIT ARTIST STUDIOS**
- **→ SUBSCRIBE TO ART MAGAZINES**
- **→ TALK TO CURATORS & COLLECTORS**

What catches your eye may be the formal qualities of a work: shape, line, color, composition, brush stroke, materials; or it may be the content, the ideas that an artwork is investigating. Identifying what interests you and what you feel will continue to excite you over time is critical to the process of falling in love with and then purchasing an artwork.

Once you know the price of a piece, you'll want to ask yourself a couple of questions:

EXPERIENCE ART WHERE

ZERO1 encourages the intersection of art and technology. Their internationally acclaimed Biennial brings together artists from all over the globe for exhibitions, performances, workshops, and public talks for four, wildly creative days. Nesting Newbies is proud to be a part of the 2010 01SJ Biennial, entitled "Build Your Own World," where artists not only imagine the future of the world, but begin to build it. The event runs September 16-19 in San Jose, California. We're the official online sponsors of their "Still Life with Banquet" on Tuesday, September 14. Still Life is a multi-course meal, using mostly local, organically grown, pristine ingredients that will be carefully prepared under the guidance of Chef Kitty Greenwald. Guests will sit at long banquet tables and be served family style. The meal will be accompanied by high-res projections of the meal's ingredients modeled after Dutch still lifes of the 17th and 18th centuries. Artist Grahame Weinbren will surround the diners with images of the life cycles of the ingredients—from soil to seed to maturity. Order tickets for all Biennial events at 01sj.org.

→ Do I love the work? Can I afford to purchase it?

→ How does this work fit with other work the artist has made to date?

→ What other career opportunities has the artist had, such as gallery representation, critical reviews, museum exhibits, etc?

→ Does the price for the work reflect the career level of the artist?

→ If the work is beyond what you can manage in a single payment, will the artist or gallerist accept payments in installments?

Generally, unless demand for the work takes the form of a waiting list, most gallerists will allow a collector to make payments over time. This kind of a layaway plan is generally set up without your incurring interest.

Sometimes people are fearful of the first step—purchasing a work of art—because they worry about whether it is a good investment or whether they are making a mistake. You can really never go wrong, as long as you purchase an artwork that you love and with which you make a personal connection. Really, the only real mistake a person can make is not acquiring a work at all. Collectors often talk about the work "that got away"—the risk they didn't take, their hesitation to purchase a work that then went to someone else. Over time, some artwork does increase in value, but if you never take the first step of purchasing a piece, you will never experience the satisfaction that comes from living with art.

Catharine has more advice and resources for newbie collectors on nestingnewbies.com

STILL LIFE WITH BANQUET

PART FEAST. PART ART. PART YOU. ONLY AT THE 01SJ BIENNIAL.

A food & media collaboration by Chef Kitty Greenwald and video artist Grahame Weinbren.

September 14, 2010
01sj.org/events/slwb

Sponsored by

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Image by Grahame Weinbren, Still Life with Banquet, a collaboration with Chef Kitty Greenwald

Celebrity Coops

featuring

Marisol Nichols

Photography by Margeaux Bestard
Interiors Stylist: Desiree Ramirez
Hair Stylist and Makeup Artist: Caroline Wiseman,
Lovely Day Productions

"Sprawling homes, picturesque landscapes, friendly neighbors, and, of course, bloodsucking vampires."

This is ABC's description of Marisol Nichol's new *Desperate-Housewives*-meets-*True-Blood* neighborhood on the hit summer series, *The Gates.* But in real life, Marisol lives in a quaint cottage—a perfect little gem—with her husband, director Taron Lexton, and their daughter Rain. "I can't believe I found this hidden paradise in the middle of Los Angeles," Marisol says. "I love that you would never know this property is here. I love that it feels so secret and personal." Just like Sarah Monohan, the stay-at-home mom she plays on *The Gates*, family is her number one priority. Being at home strengthens her spirit and fills her with creativity. "My home is my foundation," she explains. "It's a huge sigh of relief…my starting point…and the source from which everything can be created."

BONA FIDE
Java Junkie
I DRINK COFFEE FOR YOUR PROTECTION
Memory Lane
DAIRY
"Do you remember the Milkman?"

Marisol's home is a work in progress, and she likes its lived-in quality. The kitchen has a country-cottage feel with its hand-painted cabinetry, traditional detailing, glass knobs, antique façade for the microwave, quirky stone-and-wood floor, and a collection of kitschy accessories. "I enjoy that it feels like there was a family here before us. This room is extremely warm and inviting."

The U-shaped, upholstered banquette is both adorable and sophisticated, and it's the perfect spot to nestle in with a cup of coffee, take in the enchanting garden (seriously, is this really Los Angeles?), and greet the day. The polished-bronze chandelier adds a nice, feminine touch with its draping crystal baubles and drooping amber teardrops.

The kitchen's standout feature is the vintage Chambers stove, circa 1952. The finish is copper plated, oxidized, and hand-brushed to produce a deep, rich luster and baked with clear enamel. "The stove is out-of-hand" says Marisol. "It came with the house and finishes off the room. As great as it would be to have a Viking stove…I love the Chambers' heritage and its old-fashioned copper look!"

When she has the time, you'll find Marisol at that stove cooking something special for her family. "My husband loves penne Alfredo with chicken. I cook the chicken in coconut oil first, because it adds this awesome flavor. I add loads of garlic and onion and put it all together with the pasta so the flavors can really blend together. The cheese sauce comes at the very end."

"I love a house that's filled with people, and I want my place to be the one that my friends feel they can drop in unannounced at any time. We are constantly having people over."

CHIRP

Learn more about Chambers Stoves and visit chamberstoves.net

Designer Mariah O'Brien worked with Marisol on the nursery for her daughter, Rain. "It's the only room I consider finished. I wanted a classic baby room—one with timeless appeal. Not too loud. Not too much pink or too many in-your-face colors. Mariah delivered! It's important for me to work with people I like…and I liked her a lot. She's 'vibey,' so we got along really well."

"I was very excited to work closely with Marisol and Taron to execute their vision for their daughter's nursery," says Mariah. "Marisol showed me an amazing fairy book filled with dreamy images; she wanted to capture that same whimsical feeling for the room. We decided to create a tree inhabited by fairies dotted around on the branches and use this as the room's focal point. The idea was for the tree and the fairies to have more of an earthy feel to them rather than a typical Disney-style. This way the room could grow with Rain and be there for her as an inspiration and a source of fantasy for many years to come. For the actual painting of the tree and the fairies, we used the very talented Dominic Dettore, a decorative artist. We also added two-tone silk curtains with large rosettes. The overall effect is very calming and peaceful, exactly the feeling one wants to achieve in a nursery."

Mariah honored Marisol's preference for neutral, earthy colors and used soothing tones of gold and beige. The room is ultra-feminine, and it was designed to easily transition as Rain grows from baby to toddler to young girl. Take out the crib and changing table and move in a big-girl bed… done! Marisol liked the existing built-in nooks and shelving…"It felt like a little girl had already lived here and grown up, and we were starting the second generation."

As Rain grows, Marisol would like to add more, getting Rain's input on what she wants there, too. "I created this room before she was born, but I want her to be able to style it however she wants. After all, it's not my room…it's hers."

For Marisol, this home is her private sanctuary, and and it's hard when she has to be away from it for long periods of time. Lately, she's been shooting *The Gates* on location in Shreveport, Louisiana. "Of course, my daughter comes with me everywhere. I bring music, so I have familiar sounds around, and I usually fill the place with plants, so it feels homey. One of the first things I bought in Shreveport was a Le Creuset pan, so I could cook!"

Ah, a true nester...

The deliciously diverse Marisol Nichols

Marisol has a wonderful acting résumé, performing such diverse roles as Audrey Griswold in *Vegas Vacation*, Nadia Yassir at CTU in season six of *24*, and Laura Porter in the 2008 prison drama *Felon*. This summer she stars as Sarah Monohan on ABC's *The Gates*, a supernatural drama about a secret that lurks behind a picturesque community.

In addition to her work on-screen, Marisol has been the commissioner and spokesperson for the Citizens Commission on Human Rights and their "Fight for Kids" campaign. This summer she is hosting the Project GRAD charity event in Los Angeles.

For the latest news about Marisol, visit her website at marisolnichols.com

Sunnyside up!

Emily LaMarque looks on the bright side to create a playful home for a young, urban couple.

Photography by Douglas Hill

Blah, blah, blah. A 1920s duplex had recently been remodeled into a single-family residence, and though new, it was just plain boring. That is, until designer Emily LaMarque transformed it into a totally playful, laid-back home with a hip, chic vibe. "The homeowners are a young, urban couple with their first baby on the way," says Emily. "Their home was monotonous; so, they asked me to help zap their unique personalities into it. He's a composer and music producer, and she's a screenwriter…their vibrant lives called for interiors with a strong mix of modern, vintage, and a sense of humor."

FRONT PORCH...YELLOW DOOR: Custom-mixed paint color. **BEACH PEBBLES:** Zen Garden in Timor from Walker Zanger. **DOOR HARDWARE:** Melrose Entryset by Emtek. **DOORMAT:** Anthropologie (no longer available). **POTS:** Sunset Boulevard Nursery, Inc and Potted.

Va-voom!

Emily delivered. She developed the color palette organically throughout the entire design process. "The couple wanted to have color infused into their space; so, we knew from the get-go that we would be adventurous." The front door is painted a sunny yellow, which reminds the homeowners of fresh lemons, happiness, and hot summer days. The kitchen and dining room began with peaceful, watery blues as a starting point, then Emily brought in whites, warm grays, and dark chocolate to ground and neutralize the space. "The neutrals allow the bright accents of color to really pop, while the bright bursts of color carry you through from room to room. "

This home is a perfect representation of the Southern California way of life, with spaces for living indoors and outdoors, and a separate area for work…and play!

SOFAS: Lee Industries. **COCKTAIL TABLE:** Pico Cocktail Table by Oly. **SIDE TABLE:** Jonathan Low Side Table by Oly. **CHAIRS:** Louis Ghost Armchair from Design Within Reach. **CHANDELIER:** Capiz Chandelier from West Elm. **RUG:** Jute Leather Rug from West Elm.

It's what's inside that counts.

The front door opens to the living room, and Emily created two distinct areas here—a romantic living room centered around the fireplace and a comfortable TV nook. The living room area has both formal and casual qualities to it, with its layered, white palette, natural elements, and touches of shimmer. The homeowners loved the look of a white Victorian mantle, but it was a budget buster. So, Emily came up with a cut-wood mantle and precast plaster corbels to give it a similar feel.

SOFA: Loring Sofa from Room & Board. **OTTOMAN, RUG, VINTAGE SIDE TABLE, PILLOWS:** Client's own. **WALL COVERING:** Black & White Paisley Wallpaper from Woodson & Rummerfield's. **WINDOW TREATMENT:** Ribbon-Border Roman Shade by Pottery Barn with black grosgrain ribbon. **THROW:** Houndstooth throw found on overstock.com.

The TV nook is delineated with black-and-white paisley paper on the feature wall and a cotton-candy-pink sofa.

CABINETRY: IKEA Akurum cabinetry. **CABINET HARDWARE:** Modern Pull and Traditional Clear Glass Knob from Restoration Hardware. **RANGE AND HOOD:** Viking Appliances. **COUNTER:** CaesarStone, Quartz Reflections (7141). **FAUCET:** Talis S HighArc Kitchen Faucet by Hansgrohe. **BACKSPLASH:** Bubbly in sage wall covering from Flavor Paper. **PENDANT:** E' Pendant Light by Kartell from Design Public. **FLOORING:** Lagos Azul limestone from Walker Zanger.

CHANDELIER: Royal Collection Jet Black Crystal Chandelier from Greatchandeliers. **ARTWORK:** Pug painting from Room Service LA. **CABINET (below pug):** Room & Board. **CHAIR FABRIC:** Linen from Diamond Foam & Fabric, Los Angeles, CA. **MIRROR:** Mod Floor Mirror from CB2. **RUG:** Amazing Lace FLOR tiles (style no longer available--link is to similar style from FLOR). **ACCESSORY:** Harry Allen Pig Bank from Amazon.com.

...a glamorous black chandelier and graphic rug made of carpet tiles fine-tune the ambience

“The existing kitchen was probably one of the most poorly designed elements of this house…” Emily explains further, “boring laminate cabinets, pitted travertine counters, and a peninsula bar that cut off the circulation of the space.” Her team removed all of the existing cabinetry and installed IKEA Akurum cabinets for a European look. Her clients are avid cooks, so they invested in a Viking range and hood and kept control of their budget by reusing the other existing appliances. “Eco-friendly solid-surface CaesarStone with glittery flecks replaced the pitted travertine, and we used wallpaper on the backsplash to create a low-cost graphic element.”

Removing the kitchen peninsula really opened up the space and created an easy flow between the dining and kitchen areas. Emily kept the couple’s vintage table set, but refinished the wood in an ebony stain and reupholstered the chairs. A glamorous black chandelier and a graphic rug made of carpet tiles fine-tune the ambiance.

Lounging around in the warm L.A. sun. Life in Los Angeles means living outdoors almost all year long. Emily took advantage of the space between the garage and house to build a shaded patio with a carport roof and a patterned-cement floor. The outdoor "room" includes a custom mosaic dining table with bright orange chairs from IKEA. The aqua armchairs have a vintage appeal, and the large Bubble Club Sofa is ALL modern, designed by the famous Philippe Starck.

DINING TABLE: Custom mosaic table from Potted. **DINING CHAIRS:** Urban Chair from IKEA. **METAL RACK:** Modern Living, Palo Alto, California. **MELAMINE DINNERWARE:** Target. **FAN:** Ball Fan from Modern Fan Co. **SOFA:** Philippe Starck Bubble Club Sofa from Design Within Reach. **SIDE TABLE:** Orange nesting tables from Potted. **COFFEE TABLE:** Client's own.

FLOORING: House Pet carpet tiles in Hummingbird by FLOR. **MURAL:** Earth and Moonscape Photo Wall Mural from Creative Wallcovering Inc. **PIANO SEAT:** Toto Cube Lamp from Design Within Reach. **MIRRORED COFFEE BAR CABINET:** Room Service LA. **BARSTOOLS:** Folio Oyster Leather Barstools from Crate & Barrel. **FLOORING:** Expanko Vallarez Cork. **PENDANT OVER TABLE:** Globe Pendant from West Elm.

WALLPAPER: Little Whales by Geoff McFetridge from Walnut Wallpaper. **FAUCET:** Parma from Danze. **SINK:** Porcher 25011 Elfe Wall-Mounted Hand Basin from Amazon.com.

Recording

studio and coffee bar getaway.

The unused garage has become a recording studio and hangout pad. The standard garage door was replaced with a set of double French doors that open onto the patio. According to Emily, the new studio contains a "live" room, which is acoustically constructed for instrument and sound recording. The colors are bold. "My clients wanted something edgy and a little wild. We started early on knowing we were going to use the purple carpet. From there I used a light, neutral wall color to ground the space and avocado-green accent walls to wonderfully complement the purple. The coffee bar, video game/TV lounge, and powder room add creature comforts, while bright colors and eco-materials, such as the cork floor and carpet tiles, add fun, playful, and surprising elements."

SOFA: Camden Sofa from Crate & Barrel.
LIGHTING: Sputnik Lamp from InMod.
WALL FRAMES: Ribba frames from IKEA.

NN: What is your design philosophy?

Emily: The approach I take to the design process is truly a bespoke method. To me, design is not just choosing fabric and paint colors, but ultimately exploring my clients' lifestyles and designing an all-encompassing environment around their needs. Great design lives in the details, and well-executed designs begin with a meticulous planning process. I believe that something $20 can work fabulously along with something $2,000. At the end of the day, I want my clients to look back and say that the design process with me was an exciting and amazing experience.

NN: How about your life philosophy?

Emily: I think we could all take ourselves a little less seriously, and that is something I can always improve on! But I also believe in, and respect, a holistic approach to life—a balance and equanimity among mind, body, and spirit. Respecting other beings, our environment, and the world around us is what I strive for.

NN: Will you share something fun, flirty, and unexpected about yourself?

Emily: Two things: my parents named me after Emily Dickenson and Ayn Rand (my middle name is Ayn), two wonderful female authors…and life is so much better with pets, a great handbag, and triple-cream cheese!

GETTING TO KNOW Emily

Emily's Insights on Design

1 Keep clutter to a minimum. If you do have a lot of belongings to display, you don't need to display everything at once. Come up with a system for rotating them in as a collection.

2 I love to introduce a bit of sparkle and shine…a little goes a long way, but it makes a world of difference when you want to create a dynamic space.

3 Set aside part of your budget for investment items—items that may be a little more pricey, but that you will keep, use, and enjoy for years to come.

4 What's worth doing is worth doing well. As John Wooden said, "If you don't have time to do it right the first time, when will you have time to do it over?"

Emily LaMarque, Emily LaMarque Design Studio
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Michelle Workm

A RED CARPET INTERVIEW WITH ONE OF HOLLYWOOD'S A-LIST INTERIOR DESIGNERS.

Photography by Denice Duff (headshot)
and Jeff Ong Photography

She wouldn't name drop… but we will. Jennifer Lopez. John Travolta and Kelly Preston. Kirstie Alley. Leah Remini. These are only a few of the Hollywood powerhouses who have asked Michelle Workman to design their homes. Her high-profile clients appreciate her low-key perfectionism, her keen eye, and her empathic ability to understand their visions and translate them into breathtaking interiors. But most of all, they adore her collaborative spirit. One client describes it best: "I open my front door, and I am in my own beautiful home, not a beautiful home that was put together for me, but with me." And when you ask Michelle about her success, she calmly smiles and says:

"In my own way, I'm trying to make their homes ***happy, exciting,*** *wonderful, beautiful, and* ***exuberant*** *places to live."*

Michelle calls this project "Dorothy Draper Goes Avant-Garde" for her adventurous client who loves things sparkly and bold!

Tell us about your journey and how you have become one of Hollywood's design phenoms?

"Phenom seems like a strong word to use, since I have been plugging away at this for some time now. But I'm flattered…thank you! When I first considered interior design as a career, I was really just looking for a way to express my creativity and not starve doing it. I was unsure of myself in many areas of my life. But when I found interior design, I discovered a great confidence in my ability to make a home beautiful, and that seemed like a rare thing. I just KNEW what would look good and trusted my instincts.

I am working on a design now that I conceived back in school—sort of a glamorous, modern art deco. And those ideas from my school days still work today. I think that every person has inherent abilities, and if you structure your life so that you are able to do that thing for which you have a natural ability, you can't help but be successful at it. Also, as a designer, I am not trying to show off myself—I am trying to show the personality of the client. And so, my art spans all styles and genres."

You grew up in Los Angeles, how has this environment influenced your design?

"When I was a kid, my mother would drive us around the city to look at houses and architecture—that had a strong influence on me. And growing up in Hollywood gave me the desire to be different and outside-the-box. Los Angeles is an odd mix of glamour and decadence, and California tends to force a laid-back viewpoint. This combination of factors makes for an interesting and unique mix. I think if I had been brought up in a traditional town or in a traditional manner, I might not have developed my eclectic taste—and, as a result, might not chance mixing styles and periods the way that I do."

Your signature style is the mingling of modern and vintage. Do you have a few guidelines to share, so readers can pull off this mix successfully?

"There are certain periods that work well with other periods, styles, and movements, and the key is to study the line or shape of a piece to see if it flows with another piece or pattern. My favorite is federal; I consider that to be the most versatile for mixing with modern shapes and patterns. You can, however, do it with any period. For example, art deco motifs are taken from Egypt, so you can root around in history for inspiration for a deco interior and freely mix deco with other periods that also take their inspiration from Egypt."

Can you briefly explain "Hollywood Regency" style?

"It's a style that was made famous by, and possibly created by, William Haines. It's an eclectic mix of modern and traditional with the use of opulence—high-gloss lacquers, silks, and velvets. It's an elegant look with a flair for the dramatic."

"If someone likes the Hollywood Regency look, how do you recommend getting it without it looking too dated?"

"Any look can become dated. The idea is to create something that can be updated as styles and times change. You could take all of your grandmother's furniture and refinish it, put new fabrics on it, and it would become current. The same can be said for today's interiors: as long as you keep your fabrics and finishes updated, you'll never be out of style. I always tell my clients to buy quality-made furnishings, because they can be kept for 30 years by just reupholstering them every five to ten years, depending on the lasting ability of the fabric."

Share some of your favorite iconic Hollywood locales and how you take inspiration from them?

"I love Dragonette Ltd and Downtown; I find a lot of inspiration in both those stores. They're good at finding the unusual and displaying it with panache and style. I also find inspiration in the fabric houses, like Scalamandré, where tradition can be twisted into something elegant, but exciting."

Your clients feel that you capture their style when even they didn't know what it was. How do you accomplish this remarkable feat?

"I have to say that I am a really good judge of people. I see them in their best light. I find their quirks and idiosyncrasies. I play up the dominant aspects of their personalities and also what's hiding below the surface. Because THAT is where the fun is!"

CHIRP

Find Michelle Workman at 310.355.8210, michelleworkman.com
Check out theredhouseinteriors.com, her new home-furnishings store.

sabbe INTERIOR DESIGN

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INGENIOUS IDEAS FOR DECORATING SMALL SPACES FROM OUR FAVORITE DESIGNERS

ADOPT-A-ROOM

Upward Bound House

By Vanessa Kogevinas

Interior designer, Vanessa De Vargas—my dear friend—recently assembled 18 designers from Los Angeles asking each to "adopt" and decorate a room at Upward Bound House's new emergency family shelter in Culver City. The shelter opened earlier this year and now houses very grateful, formerly homeless families. Each room is full of color and ingenuity, and is packed with great design ideas for small spaces. Nesting Newbies asked me to bring you these six…Enjoy!

EUROMOD HOTEL

Design Challenge

"The design goal was to create a space where two children and one or two adults could sleep, provide a sit-down eating area, and offer as much storage as possible. By creating functional and defined areas, I was able to maximize the space. I also looked at the space as a hotel room that I would want to live in with my family for three months. This really helped me put myself in the shoes of the future inhabitants and analyze what function the space needed to have to feel homey and well designed. Also, being a temporary emergency shelter, there were design limitations, such as making sure that all items were safe and secured to the walls. This meant no glass-framed artwork. I decided to create cork boards using vintage frames. This way the children in each family could dictate the artwork. The carpeting that was selected during the renovation was a dark brown, which is a neutral, but does limit the feel of the space. I came up with a color palate that complemented the flooring selection."

TAKEAWAY TIPS

"There are numerous ways to define a space and give separation. The best thing to do is to plan out your designs before you execute them. Make a list of all the function your room needs to have and do research to see how other people incorporated these into their own rooms."

✻Photography by Theo and Juliet (headshot), and Laure Joliet (interiors)

Shout Outs....

PAINT: Benjamin Moore Natura® Zero-VOC: Silver Fox (2108-50), Blue Danube (2062-30), Abalone (2108-60) **WALL MURAL:** Jill Crawford **HEADBOARD:** Custom made of reclaimed wood by The Reclaimer **LIGHTING:** Zia Priven **SHELVING:** Custom made by Nadia Geller Designs **REFINISHING:** Nadia Geller Designs **BEDSKIRT AND CURTAINS:** Nadia Geller Designs **MURAL INSTALLATION:** Nadia Geller and Irene Sumarsono

ROOM ROADMAP

ENTRY: "There is a large window that has a view into the courtyard. Underneath this window is the air-conditioning unit. I created a custom entry table that went over the air conditioner and provided a nice top surface for grab-and-go-items and shelving for storage."

CHILDREN'S SLEEPING AREA: "The shelter provided bunk beds in a finish that didn't work with my design. I had them refinished in a light shade of grey that matched the main wall color. I also installed white-linen, floor-to-ceiling curtain panels on hospital track that wrapped around the bunk beds. This provided privacy for the parents while making the children feel like they had their own area."

ADULT SLEEPING AREA: "I really wanted this full-sized bed to be the focal point of the room. I designed a headboard from reclaimed wood planks. These pieces of wood were given another chance to be useful and beautiful in the world. The bedding is a mix of eclectic patterns and textures. I love denim, and my friends donated their jeans to my project, which I sewed up myself with a dear friend."

DINING AREA: "I went with a white, modern, round table and paired it with aluminum chairs. I love mixing up different types of materials. The lighting is an oversized light bulb. It was a fun and whimsical choice that added lightness to the mood in the space. The artwork is a great solution, using vintage frames with cork inserted into them. This allows for an endless variety of artwork to be displayed. It also allows for personalization of the space."

STORAGE/VANITY/WASHING/KITCHEN AREA: "There was a defining wall that acted as a division point from the main room, and I used a hospital track and floor-to-ceiling curtain here so this can be closed off, creating a changing area. I also had a custom shelving unit made that was an extension of the vanity at the same height. This allows space for the microwave, coffee maker, and other kitchen items. It also provides clothing storage space. I defined this area with a punch of color and went with a deep blue to match the denim pillows on the main bed. Sometimes areas need to have more than one function, and the best way to achieve this is through simplicity and storage compartments."

WHY GET INVOLVED?

"I am a member of the Designer's Networking Group here in Los Angeles and this was a project that was on the table, so to say. I was really thrilled with the design and the sense of knowing the space was truly needed and will be used. Giving back feels very nice."

Nadia Geller
Nadia Geller Designs
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INVITINGLY FRESH

Design Challenge

"I had one of the smallest rooms at 130 square feet; so, my biggest challenge was to make it feel as large as possible since an entire family would be living together here. Wallpaper can actually help expand a room depending on the pattern. In this case, the pattern I chose has a white background and the pattern acts like a screen with large openings—as if you could look through it beyond the wall. I only covered one wall, and I chose the most prominent and largest wall, which is across from the entrance. I painted the remaining walls white to further expand the room. Plus, I painted the bunk beds white, so they would blend in to minimize their protrusion into the room. Of course, mirrors are always helpful to expand a space; so, I placed one on the wall, and it greatly enhances the room's width."

TAKEAWAY TIPS

"You can achieve an eco-friendly solution that looks expensive by purchasing used items and recovering and/or refinishing them. You can get an expensive look without spending a lot by adding just a splash of fabulousness, like wallpaper, a special pillow, or art. Curtains are a great way to differentiate spaces in a very special way without spending a lot of money, especially when a door won't fit (as in the living/sleeping area of this room and the vanity). Tons of throw pillows make a space more inviting, special, and luxurious. They don't have to cost a lot if they are hand sewn using clearance fabric from your local fabric store."

*Photography by Amy Williams (headshot) and Laure Joliet (interiors)

Shout Outs....

PAINT: Benjamin Moore Natura® Zero-VOC, Snowfall White (2144-70) **LIGHTING:** Zia Priven **USED ITEMS TO REPURPOSE:** hotelsurplus.com **WALLPAPER:** Madison & Grow **RUGS:** Natural Carpet Company and Woven Online **PLANTS:** Inner Gardens **Hardware:** Vintage and new from Liz's Antique Hardware **BEDDING:** Organic sheets from Gotcha Covered and Schlossberg Switzerland

ROOM ROADMAP

"Given the small space, it's important for furniture and zones to serve more than one purpose. The expanse of floor space not only helps open up the room, but also creates a play area for kids, while the lower bunk and arm chair provide reading areas. In fact, the best chair for a family is one with sturdy arms that kids can sit on (providing additional seating) while a parent is reading to them. The table with chairs is a good spot for a variety of activities, like eating, writing, and board games."

WHY GET INVOLVED?

"It was a chance for me to contribute to and engage in my local community. I felt tremendous elation and was so grateful that approximately 50 individuals and organizations came together to make this room so fabulous. Plus, I was very proud of the work we did, and I actually was so attached to the space, I wanted to stay for a sleepover! I was also extremely excited for the first family to move in and enjoy it.

Rachel Winokur
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VINTAGE VIBE

Design Challenge

"I had to create three rooms out of one large room and make sure the space had an eating area and two sleeping areas for the adults and the kids. I chose to keep the table and chairs over by the sink and created a kids nook by painting the walls dark, teal blue that played off the wallpaper on the other side of the room. I wanted it to feel like two different spaces, but also needed the rooms to flow—so the paint colors and wallpaper choices made that happen."

TAKEAWAY TIPS

"If you have a large, open space—for instance a loft—you can use different wall art ideas to define each space. I used wallpaper on one wall, paint and decals on the other, and artwork in the kitchen area."

Photography by
Kate Romero (headshot)
and Laure Joliet (interiors)

Shout Outs....

PAINT: Benjamin Moore Natura® Zero-VOC: Bermuda Blue (2061-30) and Swiss Coffee (OC-45) **LIGHTING:** Zia Priven **ARTWORK:** Alysia Cotter Photography **WALLPAPER:** Madison & Grow **DECALS:** Ferm Living

ROOM ROADMAP

"I used molding and laminated wallpaper to create the adult side of the space and installed a light fixture over the bed for additional lighting. In the breakfast area, I put together a collage of vintage-looking framed pictures, mirrors, and artwork. In the kids' area, I added decals for a more playful look and decorated the beds with pillows in lime-green and brown."

WHY GET INVOLVED?

"I wanted to work on a shelter project that gave back to the community. I also wanted to use my design skills on a project where I could design a space for a family in need. Afterwards, I was simply exhausted, but fully rewarded having created a beautiful space using all the resources we had."

Vanessa De Vargas
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EARTHY ECLECTIC

Design Challenge

"Because I joined the project three weeks before the grand opening, my biggest challenge was time—which was also complicated by the fact that there was no budget allocated to interior design. However, I decided to take the time issue and make it an asset. I immediately chose the concept for creating a room grounded in nature! I tried to place myself in this family's shoes and think about what I would want to see if I were coming here from a very hard situation: to be in a safe and inspirational space to instill hope for the future. For the budget obstacle, I reached deep into my pockets and out to scores of my family, friends, and vendors—the response was beautiful."

TAKEAWAY TIPS

"If you are handy with a saw, glue, and nails, you can make your own headboard out of wood, to make an affordable, but very grounding, statement. You can surf local stores or reclamation houses to install your own floor over a suitable subfloor. And always use bold, but complementary paint colors to add excitement to your space. We also included inspirational quotes in the room, which can be found quite reasonably priced at home stores or online."

*Photography by Dana Patrick (headshot) and Michael Andrew McNamara (interiors)

Shout Outs....

PAINT: Benjamin Moore Natura® Zero-VOC, Blue Dusk (1644), Navajo White (947) **LIGHTING:** Zia Priven **CABINETRY:** Farmhouse Custom Cabinetry **TILE:** Ann Sacks West Hollywood Showroom **RUGS:** Christopher Farr **FLOORS:** SRC Wood Floors (626.498.0003) and WalkOn Tile **UPHOLSTERY:** Ralph's Interiors **FABRICS:** Opuzen Fabric **WALLPAPER:** Mourastarr **BENCH:** Orange 22 donated a Lines-Bench from botanist™

ROOM ROADMAP

"I isolated the bath and kitchenette areas with limestone tile flooring, and the living/sleeping areas with wood floors. Then I placed the adult areas and children areas at opposing ends of the room and set up a living area with a wool rug and lounge chair in between to act as a family area. To increase the space in the adult sleeping area, I removed a bulky headboard and installed wood panels on the wall to use the concept of a daybed there. I added a cabinet to serve as clothing storage and pantry between the sleeping space and the kitchenette area. Then I created a dining/banquette area for the eating, games, and homework activities. I also added wood paneling to the wall between the kitchenette and children's bunk beds to bring more warmth into the room. One very fun item was an antique cabinet that had been donated, which we repurposed to create a beautiful sink and storage for the kitchenette area."

WHY GET INVOLVED?

"I want to say first, I appreciate Upward Bound for allowing this team of ambitious designers to come in and apply our imaginations to this wonderful project. I love the mission of bringing a dignified hand up to families in need. And I also must say that the teamwork among designers was positive and supportive. I just loved the experience of working together with so many other talented and creative folks in an uplifting setting."

Bridgid Coulter
Bridgid Coulter Design
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FRENCH WHIMSY

Design Challenge

"My firm's standard is to always complete our designs to be 100% sustainable, and this was very tough to accomplish with the budget that we had. We made great use of Craigslist and donations from some of our favorite vendors, including Nandia and Benjamin Moore. In the end, about 5% of what we used in the design did not meet our standards for sustainability. That was really hard for me personally to swallow—but I honestly feel that we did our very best, and I am proud of what we created."

TAKEAWAY TIPS

"When working with a small space that needs multiple zones, it is important to remember how very visually busy the whole thing can become—and quickly! To keep visual clutter at bay, I use a simple palette (like the grey, white, black, and red that I used for the Upward Bound project) and then define the different areas with lighting, art, area rugs and a few special touches, such as the cork circles that I used for the kids' area. They are small and not overwhelming, but add a sense of playfulness to that particular space and an opportunity for the little ones to pin-up items to make it their own."

*Photography by Laure Joliet

Shout Outs....

PAINT: Benjamin Moore Natura® Zero-VOC, Metro Gray (1459) **TOWELS:** Bamboo, organic cotton towels from Nandina **BEDDING:** Organic bedding by Coyuchi from The Green Life **PILLOWS:** Organic pillows from SDH Fine European Linens **REUPHOLSTERY:** The Brass Tack **PAINT CONTRACTOR:** Reynaldo Ceron, Ceron Painting Company

ROOM ROADMAP

"I think that my master sleeping area and dining areas were pretty straight forward. I just accented each of the spaces with a great lighting fixture to set them apart. The space that is the most unique is the children's sleeping area: the bunk bed, which I rounded out with a rug, loveseat, and coffee table. It became a great little vignette where a parent can sit and read bedtime stories, or the kids can relax and play or work on homework."

WHY GET INVOLVED?

"It was an amazing opportunity to help people and, at the same time, enjoy a showcase type of experience where I had complete creative freedom. A total win-win! We worked for weeks with no running water and no electricity in the middle of one of the worst rain storms Los Angeles has seen in years. But somehow this is one of the most cherished projects of my career. It was just such an incredible experience."

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EXUBERANT CONTEMPORARY

Design Challenge

"I had two design challenges: one was the sink in the room and the other was the air-conditioning unit below the window. It struck me as strange to walk into a room and the first thing you see is a sink with nothing around it—just empty space on that wall—which might not have been an eye sore when the unit was a motel, but for a family space, I felt that it was. So, I added upper cabinets to the sink wall, creating a small kitchenette. For the air-conditioning unit, I had a custom Parsons table made (out of the same zebra wood and wenge that was used in the other custom pieces in the room) that wrapped beautifully over the air-conditioning unit and under the custom shutters. This made the air conditioning unit less of an obstacle and created usable space, where before it stood out as an unattractive appliance in the room."

TAKEAWAY TIPS

"Using furniture as multifunctional pieces helps any small room become more interesting and makes it feel bigger when your eye has more to evaluate. Also, it is important to have furniture at different eye levels. This is why I chose not to use a standard table height for dining. I chose a counter-height table with bar stools to add a visual differentiation, keeping a visitor's eyes moving."

*Photography by David Young-Wolff (headshot) and Laure Joliet (interiors)

Shout Outs....

PAINT: Paint: Benjamin Moore Natura® Zero-VOC, Misted Green (2138-50) **CABINETRY:** Custom by Eclectics **ARTWORK:** "Enjoy Life" by contemporary artist Mark Hobley **DINING PENDANT:** Zia Priven **TABLE AND FLOOR LAMPS:** Accessory Preview **RUG:** Hand-knotted wool area rug by The Rug Warehouse

ROOM ROADMAP

"Working with a 300-square-foot living area for an entire family of four is a challenge, but it's my job as an interior designer to come up with a workable space plan—and we pride ourselves in creative-space planning solutions for small spaces. Immediately after seeing the room, I knew we had to break it down into separate living areas."

"I had a custom, zebrawood-and-wenge, horizontal, low bookshelf made, tall enough to hide the kitchenette area, but low enough to keep the open feel to this small area. It also needed to be visually beautiful, because it is the first thing you see when you walk in. This bookshelf divider is multi-purpose, which is important when designing a small space. It serves as a divider wall, and it's also a bookshelf for the living room area where a mother or father can sit on the armchair beside the bookshelf and read to their children, who can sit directly in front on the area rug."

"I also lined up the bunk beds with the living area, so the dining area is directly across from the kitchenette. I had the dining light pendant hardwired and swooped over the table to clearly designate the dining area. With the bookshelf divider and bunk beds in place, the kitchen and dining areas are clearly defined behind the low bookshelf."

WHY GET INVOLVED?

"The whole experience was so moving. I came to work on the project every day knowing that what we were doing was completely for a good cause; soon a family would be off the streets which made me feel good. I did come home on several occasions with tears in my eyes and felt super blessed that I could be doing this for someone.

Erica Islas
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Upward Bound House

The mission of Upward Bound House is to eliminate homelessness among families with children in Los Angeles by providing housing, supportive services, and advocacy. Since 1997, more than 1100 individuals—including over 650 children—have graduated from Upward Bound House and are no longer homeless. The agency boasts a 95% success rate of families securing—and retaining—permanent housing. For more information about Upward Bound House, please visit **upwardboundhouse.org.**

hatching inspiration...one room at a time

NESTINGLLC.COM

A Design Blogger's Point of View

nestimonials

We love the handwritten weekend plans you post every week on your blog. Will you share your summer plans with us in the same creative way?

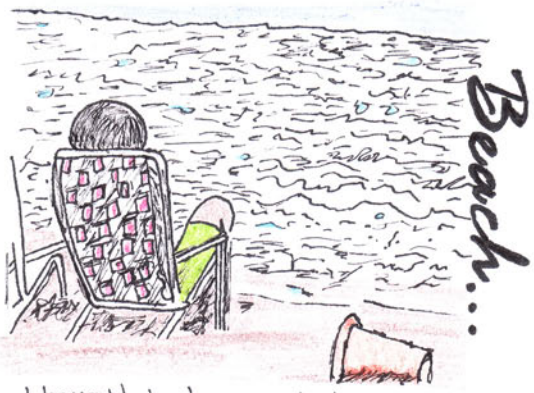
Summer Plans... in a nutshell

- On September 23rd, I leave for a fabulous trip to Italy and I.CAN.NOT.WAIT! Whenever I go to a new place, within a few hours of getting oriented, I invariably find myself mentally preparing my move there. I am so looking forward to all the site seeing, taking a gondola ride through Venice, eating carbs and gelato until they come out of my ears, drinking bottles of delicious Italian wine, and shopping for a leather handbag and some Carrie Bradshaw-worthy shoes! So... this summer I will be saving money (and pounds on the scale) for my trip!!!

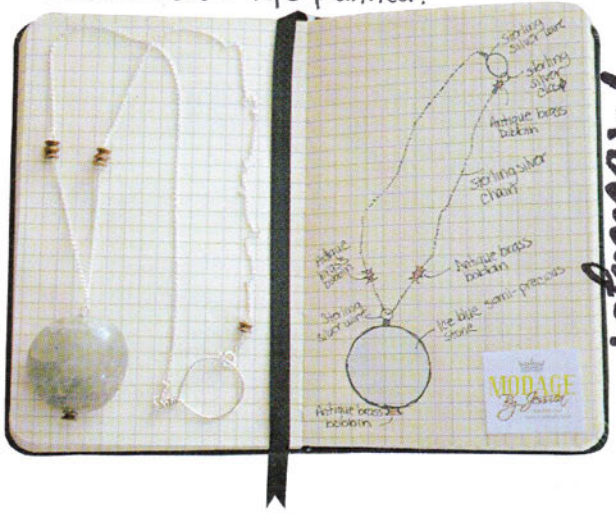
Italy...

- {Question: I'm supposed to throw 3 coins with my right hand over my left shoulder into the Trevi Fountain for luck- correct?}

- I'm very fortunate to live so close to some amazing beaches here in North Carolina. There's nothing better than the smell of the salty ocean air, and the ability of relaxing with a good book while soaking in the sun. This summer (depending on the oil spill) I have several beach trips planned!



Beach...



Modage.

- I haven't had as much time as I would like to work on my handmade jewelry line-MODAGE. This summer I plan to scour the flea market and antique shops looking for those unique and... shmazing pieces to add to my collection.

♡Jessica Payne

Flourish—Lovely Things That Inspire...

MODAGE By Jessica—Modern Flair with a Vintage Twist

For those of us with young children, how should we start getting them organized for going back to school?

Like it or not, summer is coming to an end, and children will be going back to school. Many parents welcome the school routine, but getting ready is no easy task. Planning ahead makes the transition easier for everyone. Here are some helpful organizing tips.

Label It. After stocking up on school supplies, label all notebooks, folders, and binders. Using a label maker may be the easiest way to make labels, but colorful, fun bookplates are a nice touch. Sillie Smile has darling book labels available for free download!

Plan Ahead. Streamlining the morning routine is essential to getting kids out of the door and to school on time. It's easy to get frazzled in the morning, so prepare lunches, book bags, outfits, even the breakfast table the night before. If you're still rushing, have everyone get up half an hour earlier (yes, I know…yikes!). Create a storage area near your most-used door and assign each person a bin and/or hook for their gear. Using color-coded baskets or personalized tins, like the one from the MacBeth Collection, helps for organization and quick identification when leaving the house.

Centralize Communication. To ensure events and activities are not missed, it's best to have a family calendar. For families with older children, using an online calendar (Google, Yahoo, and Microsoft have versions) is recommended. A traditional calendar hung for all to see is a great option for those with young children. Erin Condren designs a colorful and customizable jumbo calendar that gets my vote.

Getting organized for going back to school takes effort, but it can make the transition smoother. And that is good for everyone!

Cristin Bisbee Priest
Simplified Bee

In your opinion, what are some of the hottest accessories you'd like to have right now?

Glass lamps. For a soft and breezy lighting option, I'm all about sea-glass, clear, or tinted glass lamps. I love them just as they are—but what a beautiful statement filled with treasures from a recent vacation (a great place for shells or wine corks). For me…it's the Orb Table Lamp from World Market.

Occasional Chairs. Invest in a beautiful occasional chair, or better yet, scour your local thrift shops and Craigslist to makeover your own. You'll love it so much—move it around your house every couple of months as a comfy office chair, then in the living room for unwinding, and maybe some time in the bedroom as an easy spot to take off your shoes or lay out your clothes for the next day.

For me…it's the Louis XVI Oval Back Side Chair in Mediterranean Floral from Ballard Designs.

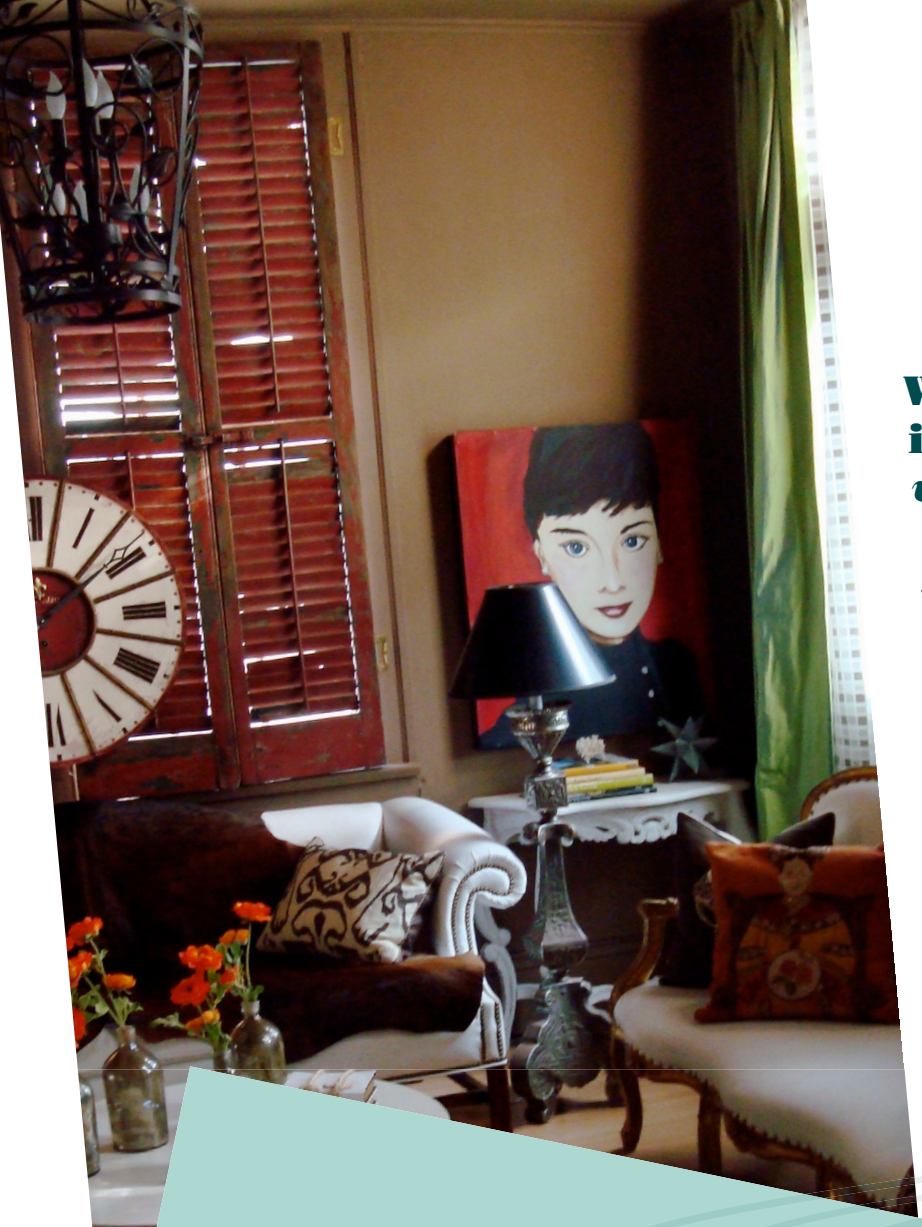
Mirrored Side Tables. These are lovely statement pieces that help to both brighten and modernize a room. Mirrored side tables look great in the bedroom or living room and match any existing wood furniture—they're an especially neat option if you're not ready to commit to a larger, trendier version, such as a mirrored dresser or coffee table.

For me…it's the Silver Mirrored End Table from Allure Furniture Designs.

Knitted Throw Pillows. I'm a big fan of bringing texture into every room of the home, and throw pillows are a wonderful way to achieve this look. A knitted pillow (or a "couchful" of them) is especially cozy and inviting for guests or for you to come home to after a long day. For me…it's the Frida from Blissliving Home.

Nature Prints. Nothing brings the outdoors in quite like beautiful wall art. Framed nature illustrations are as easy to create as a thrift store botany book and a pair of scissors—or as no-fuss as these gorgeous prints by Patch NYC for West Elm. How beautiful would a wall collage of these be?

Morgan Spenla
Pepper Design Blog



What can we do to interject more *joie de vivre* into our spaces?

The "joy of living"! Who wouldn't want their rooms to reflect this? A space is so much more than a collection of furniture and objects. It is a reflection of life well-lived.

Surround yourself with books that you love so you'll pick them up from time to time. Don't just use them for a static coffee table display.

Flowers always add sparkle and joy, and they don't have to be elaborate. Just place a few stems here and there in your favorite little containers.

Art is imperative for a room to feel alive. Create a collection of landscapes, still lifes, or portraits.

Add color somewhere. A burst of unexpected color will always make you feel frisky and alive!

We all feel a certain pleasure when we walk into the spaces we have decorated, and experience a sense of accomplishment, well-being, and happiness—this is the joie de vivre that makes each house uniquely a home.

Valorie Hart

Visual Vamp

Let us live through you...plan an itinerary and take us on your idea of a perfect trip! Where would you go, what would you see (and eat), and where would you stay?

I like to say: "When I'm not rearranging the furniture in my house, I'm planning my next big travel adventure"…and this is only a slight exaggeration! I come from a long line of nomadic souls; so, I think wanderlust is in my blood. I always, always have some kind of trip in the works, and currently one of them is to Tanzania. My ideal trips combine adventure and luxury, with plenty of art, architecture, history, and food thrown into the mix.

My see & to do list...

✻ Visit the Great Rift Valley to see the Maasai way of life and to see the prehistoric remains found there by Louis and Mary Leakey.

✻ Look for the Big Five (rhinoceros, lion, leopard, elephant, and Cape buffalo) in the Ngorongoro Crater.

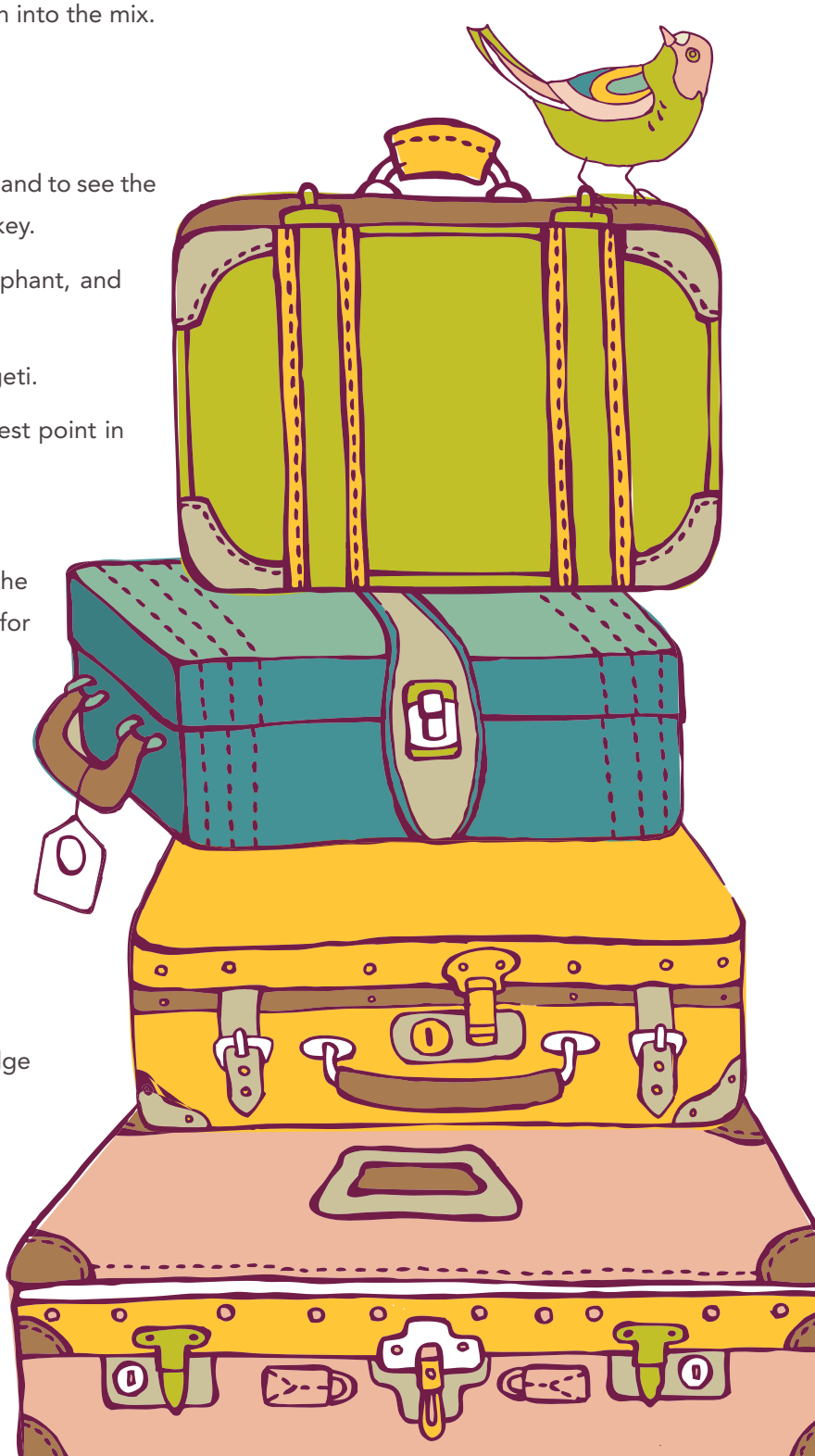
✻ Witness the mass wildebeest migration in the Serengeti.

✻ Climb to the summit of Mount Kilimanjaro, the highest point in Africa.

✻ Sail into the Indian Ocean in a dhow.

✻ Wander the ancient streets of Zanzibar, taking in the Arabian palaces, forts, and mosques and hunting for treasures in the colorful bazaars.

✻ Rest and relax on an island with nothing to do but snorkel along coral reefs, walk on the tropical beaches, and enjoy plenty of masala chai and sundowners, with long Swahili dinners.



Where I want to stay...

✻ Ngorogoro Crater Lodge

✻ Singita Faru Faru Lodge

✻ 236 Hurumzi

✻ Mnemba Island Lodge

Ally Kim

From the Right Bank

—to the Left Coast to the Deep South

Vivian Mansour's clever ways to freshen up our homes for the summer...

Fresh flowers.

Flowers are beautiful for the home all year round; however, summer provides a large variety of blooms in vibrant colors. Arrange flowers in vases, jugs, tea cups, and tins for a casual display.

Bright throw pillows and accessories.

Summer is as good an excuse as any to embrace color in the home, and an easy way to do it is to replace the pillows with bright patterned ones. My picks are the Ikat pillows by Table Tonic. Another easy way to freshen up your home is to swap out your artwork and prints for something different. Replace artwork in frames with patterned paper or wallpaper for a quick and simple update.

Swap your bath towels for beach towels.

Another way to add color to your home for summer is to hang beach towels in bathrooms. Missoni is my pick for bright patterned beach and bath towels.

Declutter.

I find I tend to surround myself with "stuff" over the winter season, and come summertime I am desperate to lighten up my home. So, I put the things I won't use over the summer (heavy blankets, etc.) into storage, and I throw, recycle, or donate things I no longer need or use.

Create a relaxing outdoor space.

We spend the majority of our time outdoors in summer, so why not create a relaxing spot to enjoy the weather? Throw large pillows onto the grass, roll out a picnic blanket, and prop up a beach umbrella. If you have outdoor table seating, consider a brightly striped outdoor umbrella, such as the Pagoda beach umbrella by California Umbrella, for a fun touch.

Vivian Mansour

ish and chi

ish and chi artwork made with love

Cassandra LaValle's inspiration board for a fun summer party!

For many of us, summer means a chance to finally make use of our backyards, patios, or rooftop decks for real entertaining. So, why not take advantage of this opportunity to transform your space into an exotic escape for you and your guests?

Using the beautiful textiles and delicious cuisines of India and Morocco as inspiration, I put together a layered tabletop of unexpected color, pattern, and metallics to create a rich and relaxed setting. Start by selecting a variety of textiles and china within a simple palette; then layer them throughout the table and outdoor area for an eclectic look. Touches of gold add a fabulous feeling of luxury. For the centerpiece, fill bowls with floating candles and flowers or create a wild bouquet snipped from your own backyard! Large lanterns around the garden will cast a beautiful glow, and traditional tea glasses filled with votives will create an inviting atmosphere to be enjoyed late into the warm summer night.

Cassandra LaValle

Coco + Kelley Blog, Coco + Kelley

FLATWARE: Sun-Tipped Silverware from Anthropologie **TABLECLOTH:** Hemstiched Linen Tablecloth in Navy by Williams-Sonoma **BOWLS:** Angelo Bowls by Z Gallerie **URN:** Porcelain Filigree Urn in French Blue by Z Gallerie **TEA GLASSES:** Moroccan Tea Glasses in Morjana Pink by Casablanca Market **DISHES:** Java Dessert Plate by home, james! **NAPKINS:** Maturi Napkins by John Robshaw

RECLAIM

for a healthy home

See, feel, and shop for sustainable products at this stylish Menlo Park, California boutique.

Photography by Natalie Wi

Bridget Biscotti Bradley brings green to downtown Menlo Park. At RECLAIM, you have access to the latest sustainable building materials, furnishings, and accessories.

RECLAIM is a stylish shop located in downtown Menlo Park, California where you can see and touch building materials and decorative items that are green: some made of recycled materials, others certified organic, and others made with sustainable materials that won't off-gas dangerous chemicals into your home. Here you'll find a fantastic eco-chic collection of products for kitchens, baths, floors, walls, furnishings, babies and cleaning…as well as a design team to help you create your own healthy green home.

RECLAIM HOME

855 Santa Cruz Avenue
Menlo Park, CA 94025
650.329.9480

Open Mon–Sat, 10–6
Sun, 11–3

reclaimhome.com

nomadi chic

Finds for the wandering wayfarer to bring back home.

Mosaic Camel.

If you're still camel crazy (and who isn't?), go for Erin DeMartini's charming Mosaic Camel print. Her original design comes on archival paper and in a variety of sizes and colors.

Available at
erindemartini.etsy.com —$30

ic

"Bright Future" Buying.

Seven Hopes United is a retailer of fair-trade crafts, jewelry, and housewares from around the globe. All of their products are Fair Trade Certified, which means that they are made in cooperatives that contribute to social development, provide economic stability, and secure the rights of marginalized producers and workers—especially in Africa, Asia, Latin America, and the Middle East. Founder Ashley Shilts is bringing hope (and proceeds) to disadvantaged communities around the world.

The Big Skye Basket and the Muhabura Basket are woven in a small village in Rwanda by the women of the Kinigi Weavers Association. The patterns of these baskets tell ancient stories and now stand as symbols of peace and reconciliation in a country rebuilding itself after the Genocide.

Available at sevenhopesunited.com
Big Skye Basket—$36
Muhabura Basket—$72

Delightful Dromedaries.

Catherine Fitzsimmons combined her lifetime of worldly adventures with her Southern roots and her experiences at Ralph Lauren and Pottery Barn to create Rikshaw Design, a collection of bohemian baby bedding and accessories. We all agree that the Camel Pillow isn't just for baby, but for anyone who has a vagabond spirit! Hand-block printed in India, it comes in red, green, or turquoise.

Available at rikshawdesign.com —$80

Hand-Blocked Bedding.

After her extensive travels throughout India, Anisha Ghosh fell in love with the traditional art of block printing and the artisans who are masters at it. She launched Saffron Marigold, an online boutique for handcrafted, India-inspired bedding and linens. Most important, the company has quite the karma—they only source from those who love what they do, are proud of what they do, and honor and pay fair wages to the artisans they employ. So many beautiful designs at budget-happy prices…and each piece is hand printed "one magnificent inch at a time!" A few of our favorite prints (from top to bottom): Maharaja, India Rose, Paisley Au Lait, Kilim Noir, and Memories of Shalimar

Available at saffronmarigold.com
Euro Pillow Shams, $22.99 each

"Everyday is a journey, and the journey itself is home." — Matsuo Basho

Cold One.

This late summer, whether you've spent a long day on the road or just lounging around poolside…come 5 o'clock it's cocktail time! Be cool (literally and figuratively) with your own handmade, custom Lucite ice bucket by iomoi™. We adore "Ling blue" featuring a stylish elephant and cheeky monkey, but you get to pick…and add your own text or monogram, too.

Available at iomoi.com —$78

Tread Lightly.

A photo just doesn't do it for these 100% nongenetically engineered, organic textiles. You have to see—no more importantly, feel—the lusciousness of Plover! We were blown away by their fresh scent, feel, and look. Plover Organic's textiles are printed by hand and made of the best quality organic cotton. So many options, too: quilts, duvets, sheets, pillowcases, Euro shams, throw pillows, crib bedding, and tabletop—and in a variety of mod-vintage-like patterns. Named for the plover—a short-billed shorebird whose numbers are dwindling due to human interference, this company reminds us all to "…tread lightly: buy organic."

Available at ploverorganic.com

Food Network Magazine

foodnetwork.com/food-network-magazine

Food Network Magazine is fun! They are always up on the culinary trends and present fab recipes and tips from the Food Network's celebrity chefs. There is something for everyone who loves to cook, as well as for those of us who just daydream about eating really tasty food! We especially love their bonus pullout recipe booklets featured in every issue!

Fine Cooking

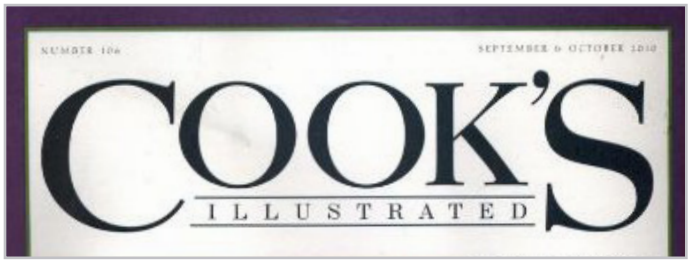
finecooking.com

Recently, *Fine Cooking* has revised its layout and made the magazine clean, fresh, and easier to read. Throughout the years, Chef Lea has found recipe gems here. She has been saving over 10 years of issues for inspiration and reference. "Of course, I'm a Cook's Club subscriber and love that I can pull up recipes anytime. Even though I am a digital subscriber, I still love the feel of paper in my hands; so I look forward to each new issue through the mail, too."

Cooks Illustrated

cooksillustrated.com

Cooks Illustrated explores and explains in detail the cooking methods and ingredient alternatives for their recipes. "I have been a reader since 1994," says Lea, "And each year I eagerly await their annual book. But now, thanks to the Internet, I no longer have to wait, because I have a subscription to cooksillustrated.com for instant access to all of their recipes going back to their first issue in 1993. I'm thinking it's time they offer a lifetime membership option for their devout fan!"



Clean Eating

cleaneatingmag.com

Food that's delicious doesn't have to be about the butter and cream. *Clean Eating Magazine* is a lifestyle choice, and the magazine shows you ways to consciously cook fresh, organic, and fabulous meals. This is our pick for inspiration to live and be well.

House Beautiful

housebeautiful.com

House Beautiful was transformed when Stephen Drucker came on board as editor-in-chief. Now it's former *HB* style director Newell Turner's turn to keep each issue bursting with great design…and we know he will! The diversity of design styles represented and the interview-formatted editorials put it on the top of our to-read pile every month.

Elle Décor

elledecor.com

Elle Décor features rooms that are personal, pragmatic, and authentic. Their motto is that "it's not about unlimited funds…it's about good design." They inspire us to fill our homes with useful things, funny things, offbeat things, and to let our homes fill us with joy…oh yes!

New York Spaces

nyspacesmagazine.com

Because we live (and have always lived) on the West Coast, we enjoy reading *New York Spaces*…even the ads! It's fun to get the flavor and vibe of what's happening on the design front in and around the New York area—and to see whose work is being touted on the other side of the continent. There's always something visually surprising and inspiring in every issue.

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chirp!

endnotes: mag swag

One lucky bluebird takes all!

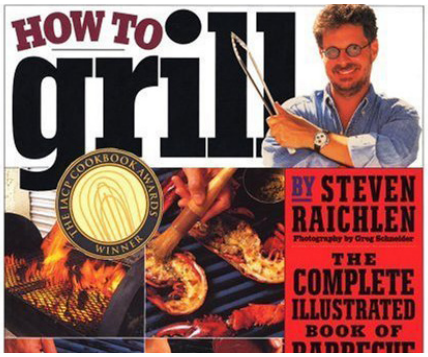
$115

Five European Pillow Sham Covers
saffronmarigold.com

$78

Handmade Ling Blue Lucite Ice Bucket
iomoi.com

$21



How to Grill: The Complete Illustrated Book of Barbecue Techniques by Steven Raichlen
amazon.com

$1500

Handcrafted Flower Pendant
dkdesignshawaii.com

$100

Gift Certificate to Erin Condren
erincondren.com

More Giveaway Details &
Enter To Win at nestingnewbies.com Contest Ends 10/13/2010

uebirdbag no.4

NestingNewbiesMagSwag

mag swag
$2226
total value

$270

Malibu Wave Quilt (twin)
pineconehill.com

$30

Palmetto Pouch
blisslivinghome.com

$25

The Green Home: A Sunset Design Guide
by Bridget Biscotti Bradley
amazon.com

$41

Chilewich® Basketweave Table Runner
surlatable.com

$24

Wisteria Glass Cup & Carrier
wisteria.com

$22

One Dozen Sweet Sticks™
tastyclouds.com

Bon Appetweet!